MONTICOLA CLUB COOK BOOK

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MONTICOLA CLUB COOK BOOK

COMPILED BY THE LADIES
OF THE MONTICOLA CLUB

SUSANVILLE, LASSEN COUNTY
CALIFORNIA

LASSEN
ADVOCATE

SUSANVILLE
CALIFORNIA

UPB

FOREWORD

THE design in preparing this book for publication has been to offer a collection of choice tested recipes in use by experienced housekeepers. We hope these recipes will contribute something to the fine art of living and help the young housewife to solve many a problem. The aim of the book will be realized if it shall become a minister of help to many known and unknown patrons.

GENEVA CAHLAN BROWNE,
JEANETTE ALEXANDER WORLEY,
MAY SPENCER EMERSON,
MATTIE LEE,
Committee.

To Make a Good Citizen

Take, first, a knowledge of the good causes that need assistance and the evils that must be annihilated, (for evil is extinguished by right as darkness is by light.)

Have the courage to stand by your opinions and vote them.

Do what you think is right regardless of present consequences to you or the opinions of others.

Be not afraid to express your opinions, they may be Angel messages caught in the cobwebs of your brain and the world the loser if they are not liberated.

Have a keen appreciation of the fact that you are responsible for the evils that exist unless you have exhausted every resource in your power to right the wrongs that you know of.

Vote as you pray,

PHILENDA SPENCER.

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FISH AND OYSTERS

"Master, I marvel how the fishes live in the sea?"
"Why, as men do ashore; the great ones eat up the little ones."

OYSTER LOAF

Scoop out a loaf of bread and toast the loaf. Fry the oysters in butter, and when nearly finished fry a little chopped green pepper. Fill loaf with oysters well seasoned. Pour in some melted butter and serve hot. —Com.

LITTLE PIGS IN BLANKETS

Select large plump oysters. Wrap each one in thin slices of pork or bacon, pinning into place with wooden tooth-picks. Lay in heated baking or chafing dish. Cook until bacon is crisp. Serve on toast with parsley and lemon to garnish. —Com.

OYSTER PAN ROAST

One dozen large oysters, 1 tablespoon of butter, ½ pint of oyster juice, 2 slices of toast, salt and pepper. Put in butter in chafing dish; as it creams add oysters and juice seasoned with salt and pepper; cover and cook 2 minutes, serve on hot toast moistened with juice. —Com.

OYSTER CROQUETTES

Scald the oysters; cut them into small pieces with a silver knife. Proceed the same as for chicken croquettes. —Com.

SALMON LOAF

One can salmon free from bones, ½ pint bread crumbs, 1 teaspoon salt, 1 teaspoon pepper, 1 tablespoon butter, 3 eggs, 1 tablespoon vinegar or lemon juice. Beat up salmon and crumbs, add other ingredients, eggs last and bake in double boiler. —Com.

SALMON CROQUETTES

Free cooked salmon from bones. If canned fish is used drain off the oil. Break pieces with a silver fork. To each pint allow ½ pint of rick milk or cream, 1 scant teaspoon salt, 1 teaspoon lemon juice, ¼ teaspoon grated nutmeg, ¼ teaspoon white pepper, dash of cayenne, 1 teaspoon onion juice, 1 tablespoon each butter, flour and chopped parsley. Scald milk in double boilder. Rub butter and flour smooth, add to hot milk and stir until thick, add seasoning and cook 3 minutes. Take from fire and add parsley and fish. Season highly. Turn out on greased platter. When cold form into croquettes, egg and crumb and fry. —Com.

SALMON LOAF

One can salmon, about same quantity of rolled crackers, butter size of an egg, 1 egg, salt, pepper and milk. Mix thoroughly and moisten with milk until about like bread dough. Bake half hour.
—Edna Brockman.

BAKED SALMON IN TOMATO SAUCE

Six tomatoes boiled with green peppers chopped, salt and black pepper; strain in the dish in which you wish to bake fish; spread cracker crumbs and small pieces of butter; place your fish in this and spread with more cracker crumbs, bits of butter, chopped parsley, and a glass of white wine or sherry, a little finely chopped onion and pour over the strained tomato juice. Bake 30 minutes in hot oven.
—Mrs. J. S. Borrette.

SALMON COQUILLE

One can salmon, 1 qt. sweet milk, ¼ lb. flour, 2 onions chopped fine, 2 green peppers, 1 tablespoon chopped parsley, ¼ lb. butter, little cayenne pepper, salt, yolks of 2 eggs, ½ lb. grated cheese, 1 cup rolled crackers. Cook milk, onions, peppers and parsley a few minutes. Add flour and when a thick paste take off the stove and add all other ingredients. Turn in a buttered pan and bake half hour. Pecans may be put on top after it has baken a little while. —Com.

BOILED SALMON WITH OYSTER SAUCE

Take a 2 pound salmon, completely cover it with water and season with handful of salt. Add 1 medium sized onion, ½ wineglassful of wine, whole peppers, 2 cloves and parsley. Boil 35 minutes, remove and drain well. Dress it on a hot dish with a folded napkin. Serve with one pint of hot oyster juice. —Com.

SALMON IN MOLD

One can salmon or equal amounts of cold cooked salmon, 4 eggs beaten light, 4 tablespoons melted butter, ½ cup fine cracker crumbs. Season with salt, red peppers, juice of ½ lemon. Drain salmon, pick free from bones. Rub in a bowl with silver spoon and add the butter. Beat crumbs in eggs, season and add to salmon. Put into a buttered mold and boil one hour. May be served hot with sauce or cold. —Com.

SAUCE FOR SALMON IN MOLD

One cup milk heated to boiling point. Thicken with 1 tablespoon cornstarch, 1 tablespoon of butter or oil from salmon, 1 egg. Little tomato catsup, 1 pinch of mace, few grains cayenne; put in egg last and do not let curdle. Pour around salmon. —Com.

DEVILED CRAB

Chop considerable celery and green pepper very fine. Add the picked meats of two crabs and ½ cup of bread crumbs, a little milk, melted butter, lemon, salt and pepper, Worcestershire sauce and 4 tablespoons of tomato catsup. Bake in ramekins until brown on top. —Com.

HALIBUT AND SPINACH

Bake a piece of halibut or any white fish with butter and little water and baste often. Make rich cream sauce with cheese, flavor with paprika and 1 tablespoon of fish gravy. Make spinach puree, and spread on baking platter and put fish in, then sauce, and put in oven to heat up thoroughly. —Com.

TO FRY LARGE TROUT

Split them down the back and roll in egg and cracker and fry. —Com.

TOMATO SAUCE FOR FISH

One qt. tomatoes, 2 red peppers, 1 small onion, 6 whole cloves, boil until tender then strain. Take one tablespoon butter in fry pan, 1 level tablespoon flour, stir until well mixed then pour in the first mixture and add 1 tablespoon sugar; let it boil up once. —Com.

BROWN BUTTER SAUCE

Put a quarter of a pound of butter in a sauce pan and let cook slowly until browned. Add 3 tablespoons of hot vinegar, 1 tablespoon chopped parsley, and a dash of salt and pepper. Good for fish—Com.

TARTAR SAUCE

To a cupful of mayonnaise made with mustard, add one tablespoon capers, three olives, and two gherkins, all chopped fine. Add onion juice if desired. —Com.

Pickles and Relishes

I warrant there's vinegar and pepper in't.—Shakespeare.

BORDEAUX SAUCE

Two gals. cabbage cut fine, 1 gal. green tomatoes sliced, 1 doz. onions sliced, 1 tablespoon turmeric powder, 1 tablespoon celery seed, 1 tablespoon allspice, 1 tablespoon cloves, 1 tablespoon ginger, 1 tablespoon black pepper, ½ pound white mustard seed, ½ pounds white sugar, 2-3 teacup salt, 1 gal. vinegar. Mix all together and boil one-half hour. —Com.

CHILI SAUCE

Eighteen good sized tomatoes, 6 medium sized onions, 3 red peppers, 2½ cups vinegar, 1 cup sugar, 1-3 cup salt. Peel and chop the tomatoes, chop onions and peppers fine, cook down quite thick.
—Mrs. Whipple.

CHILI SAUCE

Eighteen large tomatoes, ripe; 6 large onions, 6 red peppers, 12 tablespoons sugar, 3 tablespoons salt, 5 cups vinegar. Boil two hours, and seal. —Com.

CHILI SAUCE (1 GALLON)

Twelve pounds of tomatoes, 4 large onions, 6 red peppers, 4 tablespoons of salt, 4 tablespoons of sugar, 4 cups of vinegar, 1 oz. of mustard seed and 1 oz. of celery seed. Stew the tomatoes and strain. Chop onions and peppers fine and add them to the tomatoes. Cook slowly for three hours. —Com.

CHILI SAUCE

Eighteen ripe tomatoes, two green bell peppers, one red pepper, three large onions, three apples. Chop this all fine and mix with two tablespoons salt two cups vinegar, one half cup sugar, one teaspoon each of cinnamon, cloves, allspice and ginger. Simmer slowly from three to five hours. —Mattie Lee.

MEAT RELISH

One peck ripe tomatoes, chop and drain over night; 9 onions, 2 bunches celery, 3 red peppers, 2 lbs. brown sugar, 2 ozs. white mustard seed, ½ cup salt, 2 qts. cider vinegar. —Com.

CUCUMBER PICKLES

One gal. vinegar, 1 cup sugar, 1 cup mustard; 1 cup salt. Wash cucumbers and put them into the cold vinegar until jar is full.
—Mrs. Chas. Hartson.

DILL PICKLES

Take ½ grown cucumbers for dill pickles. Line stone crock with layer of grape leaves then a layer of dill then a layer of cucumbers with a tip of each end cut off; repeat this until crock is full, then use enough salt water to cover, using only as much salt as you would for strong salted soup. If you can get pepper use a couple, if not use a little cayenne also a dash of vinegar, then put plate over it with a rock to weight it down; cover and place in hot sun for ten or twelve days to ferment; skim off and it is ready for use.—Mrs. M. Nathan

MUSTARD PICKLES

Two doz. medium sizen cucumbers, 5 doz. small onions, 1 good head cauliflower. Cut up all the vegetables into small pieces, make a brine of 4 qts. water, 1 pt. salt and 1 tablespoon alum. Heat brine just enough to scald. Pour over vegetables and let them stand 24 hours; rinse in cold water and drain. Mix 1 cup flour, 6 tablespoons mustard, 1 tablespoon tumeric with a little cold vinegar. Put 2 qts. vinegar to boil, then add this mixture, stirring constantly until it thickens and is smooth; then add one cup sugar, then add vegetables and cook until well heated through; seal. —Mrs. L. C. Cahlan.

CUCUMBER PICKLES

One hundred small cucumbers, 2 large tablespoons salt, horse radish cut in thin strips, enough vinegar to cover. Prepare the cucumbers and put a layer in the jar; next add a few pieces of the horseradish continuing until the jar is full. Put the salt on last and pour strong pure vinegar—cold—over all; set away for a month or more until pickles are the same color all through. —Anna McDiarmid.

GREEN TOMATO SOY

Two gal. green tomatoes sliced, 12 good sized onions, 2 qts. vinegar, 1 qt. sugar, 2 tablespoons each salt, ground mustard, 1 tablespoon each allspice, cloves and pepper. —Abbie Cooper.

PICCALILLI

Fifteen lbs. green tomatoes, 10 lbs. cabbage, 3 bunches celery, 6 large green peppers, 6 large onions, 5 cents worth each of celery and mustard seeds. Chop fine and salt each separately over night. Squeeze out the juice and mix. Pour boiling vinegar over to cover and boil 10 minutes. Seal in jars. Sugar and spice to taste.—Com.

CHOPPED PICKLE

One good sized head of cabbage, 1 pint green tomatoes, 3 qts. green sweet peppers, 2 qts. green cucumbers, 2 red peppers, 1 large head of celery, 2 qts. onions, 2 carrots, 2 quarts of apples. Chop each ingredient, shake a little salt over and stand until morning. Drain through collander, add 3 pts. of vinegar, 3 tablespoons of cinnamon, 2 teaspoons of ginger, 1½ teaspoons cloves, 2 teaspoons of mace, 4 cups of brown sugar, stir and boil about five minutes. Mix ½ cup flour with water and add to pickles. When boiled good seal and put away. —Com.

CUCUMBER CATSUP

Pare and cut 100 large cucumbers into small dice, sprinkle well with salt and stand to drain over night. To every three quarts of the cucumbers use one quart of onions, cut fine, also sprinkled with salt to stand over night, after the onions are drained add to them half a cupful each of white and black mustard seed, six dozen cloves and a little mace. Mix the cucumbers and onions well together and pack in small jars. Cover with good cider vinegar. Let stand for one week. —Com.

STUFFED PEPPERS

Get large bell peppers, cut around the stem, remove it and take out all the seed. For the stuffing use 2 quarts of chopped cabbage, a cupful of white mustard seed, 3 tablespoons of celery seed, 2 tablespoons salt, half a cup of grated horse-radish. Fill each pepper with part of this mixture and into each pepper put a small onion and one small cucumber. Tie the stem on again. Put peppers in a jar and cover with cold vinegar. Splendid with cold meats.

—Mrs. O. M. Doyle.

PICKLED PEACHES

Five pounds of pared peaches, four pounds of light brown sugar, and one pint of vinegar. Cook vinegar and sugar until clear; add one ounce of cassia buds, and one half pound of raisins; cook peaches in the liquid until easily pierced with a fork and keep in covered jar.

—Esther V. Carter.

SPICED PEACHES

Pare peaches with a very sharp knife. To 8 pounds of fruit take 4 pounds of sugar, 1 quart of cider vinegar, 1 cupful mixed spices (whole); cassia buds, cloves, stick cinnamon, mace and allspice. Tie spices in a bag and boil with vinegar and sugar. Skim. Pack fruit in jar and pour the boiling syrup over it. Repeat this 3 mornings. Leave spice bag in jar. —Mrs. Edward S. Drucks.

WATERMELON SWEET PICKLE

Cut watermelon rind in about 3 inch length pieces. Remove the soft part of the melon and peel the outside. Boil in enough water to cover them until clear, with 1 teaspoon salt, then drain. For syrup take 1 qt. vinegar, 3 pts. sugar, 2 teaspoons whole cloves, 2 tablespoons crushed cinnamon, boil in syrup until thick. —Com.

DESSERTS

Good cooking means much tasting and no wasting.

MUSKMELON SURPRISE

Cut the shell into a basket, leaving enough of the upper rind to form a handle. Scoop out the pulp, breaking it as little as possible. Add to the pulp of each melon a tablespoon of sherry, half of a sliced banana, a quarter of a cup of red raspberries, and two tablespoons of powdered sugar. Arrange in the basket and serve cold.

—Mrs. C. E. Emerson.

WHEAT FRITTERS

Three eggs, 1½ cups of milk, 3 teaspoons baking powder, salt, and flour enough to make quite stiff. Drop into hot lard and fry like doughnuts.

Sauce for the above:—1 cup sugar, 2 heaping tablespoons of butter, a tablespoon of flour beaten together; ¾ cup boiling water. Flavor with extract lemon and boil until clear. —Pearl Bassett.

MERINGUE

Whites of three eggs, 7½ tablespoons powdered sugar, and ½ teaspoon lemon extract or 1-3 teaspoon vanilla. Beat whites until stiff, add four tablespoons sugar gradually, and beat vigorously; fold in remaining sugar, and add flavoring. —Mrs. H. R. T. Coffin.

PRUNE WHIP

Whip the whites of 6 eggs thoroughly, add 1 cup sugar and 1 cup prunes chopped fine. Bake in moderate oven for 15 minutes.

—May E. Wallin.

MARSHMELLOW DELIGHT

Cut ½ lb. marshmallows in small pieces, 1-3 lb. nuts chop fine. Mix both binding together by stirring in the beaten white of one egg. Put layer of this mixture on bottom of dish then a layer of seeded Malaga grapes, another layer of marshmallows then layer of pineapple cut in pieces and maraschino cherries. Serve with whipped cream. —Com.

GRAPE FRUIT JELLY

One envelope Knox Gelatine, ½ cup cold water, 1 cup boiling water, 1 lb. (or less if desired) of sugar, 2 lbs. grape fruit juice, 1 lemon (juice), ½ cup sherry wine. Soak gelatine in cold water 5 minutes and dissolve with boiling water. Strain, add grape fruit juice, pulp and sherry. After cooling don't pour in moulds till jell is just ready to set. Serve in grape fruit skins for baskets with cherries and whipped cream. —Com.

SNOW PYRAMIDS

Beat the whites of half a dozen eggs to a stiff froth, add a glass of any kind of jelly, and whip all together. Fill sauce dishes half full of cream, dropping into the center of each a tablespoon of the egg and jelly in the form of a pyramid. —Marion E. Edwards.

PRUNE WHIP

One cup cooked prunes, well mashed, one cup sugar, whites of two eggs, well beaten. Mix all together and put in pudding pan and bake 20 minutes. Serve with whipped cream.—Mrs. G. P. Johnson.

STRAWBERRY SNOW

Two cups boiling water, 2 tablespoons corn starch, 1 cup crushed strawberries or strawberry jam. Serve with whipped cream. —Mrs. Maude Wood.

LEMON VANITY

Soak ½ box of gelatine in ½ cup of cold water ½ hour. Pour in a pint of boiling water 2 cups sugar, add juice of 2 lemons and stir until all is dissolved. Set in cool place until it commences to thicken, then stir in the whites of 3 eggs. Beat with egg beater until stiff and white. Put in a mold and set on ice until firm. Serve with cream or thin boiled custard. —Com.

PEACHES IN BLOOM

Cover four good sized perfect peaches with boiling water, let stand a moment, drain and remove skins. Cut in half, remove stones, fill cavity with chopped almonds. Pin halves together with toothpicks. Sift ¾ cup powdered sugar, cream well with 3 tablespoons butter, add 3 tablespoons cream, few drops at a time, add enough pink vegetable color to give delicate color to frosting. Roll the stuffed peaches in this frosting, then in grated cocoanut, chill and serve in a nest of whipped cream. —Marie Hallowell.

ORANGE BANANA CREAM

Fill sherbet glasses half full with orange jelly. Mash two bananas with one-fourth cup of sugar and one tablespoon lemon juice. Beat with an egg beater until smooth and light, then fold in one-half cup of whipped cream. Fill glasses with banana cream and serve very cold with sponge cake. —Marie Hallowell.

BANANA FRITTERS

Peel 4 bananas, cut in halves lengthwise, and cut halves crosswise into two pieces. Sprinkle with powdered sugar, ½ tablespoon of lemon juice and 3 tablespoons of sherry wine; cover and let stand 30 minutes; drain and dip in following bater: ½ cup flour, 1-3 cup milk, yolk of 1 egg, white of 1 egg, ½ tablespoon melted butter, ⅛ teaspoon salt. Mix salt and flour, add milk gradually, yolk of egg beaten until thick, butter and whites of egg beaten until stiff. Fry in deep fat and drain on brown paper. Sprinkle with powdered sugar before serving. —Mrs. Edward S. Drucks.

BANANAS AND WHIPPED CREAM

Cut bananas through the center, lengthwise. Roll in sweetened grated chocolate. Put each one with a little whipped cream between on a small plate of whipped cream. The effect and taste is very good.
—Mrs. Charles K. Harley.

ANGEL CHARLOTTE RUSSE

One tablespoon Knox's Gelatine, one-fourth cup cold water, one-fourth cup boiling water, one cup sugar, one pint heavy cream, one-half dozen rolled stale macaroons, one dozen marshmallows, cut in small pieces, two tablespoons chopped candied cherries, vanilla or sherry, one-fourth pound blanched and chopped almonds.

Soak gelatine in cold water, dissolve in boiling water, and add sugar. When mixture is cold, add cream beaten until stiff, almonds, macaroons, marshmallows and candied cherries. Flavor with vanilla or sherry. Turn into mould first dipped in cold water, and chill. Remove from mould and serve with angel cake.

This dessert may be made more elaborate by cutting the top from an angel cake, and removing some of the inside, case with mixture, replacing top of cake, covering with frosting, and garnishing with candied cherries and blanched almonds. —Mrs. C. E. Emerson.

FROZEN DAINTIES

"Live while you live, the epicure would say,
And seize the pleasure of the present day."

PLAIN BAVARIAN CREAM

One pint of cream whipped; 1 pint of cream or milk, ½ cup sugar, yolks of 4 eggs, ½ saltspoon of salt, ½ box gelatine soaked in ½ cup cold water, 1 teaspoon vanilla. Whip 1 pint of cream and stand it aside to drain. Scald 1 pint of cream or milk. Put in vanilla and remove from fire. Add yolks which have been beaten to a cream with sugar and salt. Return to fire only to set egg. Add the soaked gelatine, stir until gelatine has dissolved, then pass it through a sieve. When cold and beginning to set, whip a few minutes with a Dover beater, then mix in lightly the whipped cream. This can be made with coffee or chocolate flavoring. This mixture should have spongy texture when hardened. Turn in mold and set on ice.—Com.

STRAWBERRY ICE WATER

One quart sour berries, one pound of sugar, one quart of water, juice of two lemons. Add the sugar and the lemon juice to the strawberries, mash them and let them stand one hour; add the water, strain through a cloth and freeze as ice cream. —Esther V. Carter.

ORANGE WATER ICE

One dozen large juicy oranges, one pound of sugar, one quart of water. Put the sugar and the water on to boil, chip the rinds of three oranges, add to the syrup and boil five minutes. Stand away to cool; squeeze juice from the oranges, add to the cold syrup; strain through a cloth and freeze as ice cream. —Esther V. Carter.

FROZEN CUSTARD

One quart of milk, four eggs, one cup sugar, one tablespoon of vanilla, two tablespoons corn starch. Put the milk over the fire in a farina boiler; moisten the cornstarch with a little cold milk and stir until it slightly thickens; beat eggs and sugar together until light; add to the hot milk and cook one minute; take from the fire, add the vanilla, and when cold freeze as ice cream. —Esther V. Carter.

FRUIT FRAPPE

Line a mold with vanilla ice cream, fill center with fresh berries or any other fruit and cover again with ice cream. Cover closely and set away to freeze for an hour packed in a pail with ice and salt.
—Com.

CHOCOLATE ICE CREAM

Beat one egg light with ½ cup sugar, add one cup hot milk; 3 teacups chocolate (powdered), cook until thick, when cold add pint of cream. —Com.

MARSHMALLOW CREAM

One-half lb. diced marshmallows, ½ pt. cream whipped stiff. Beat in the marshmallows and little powdered sugar. Set on ice. —Com.

ANGEL PARFAIT WITH FRENCH FRUIT

Soak 1 teaspoon gelatine in 2 tablespoons cold water 5 minutes or longer. Boil ½ cup sugar and ½ cup water to the soft ball degree, pour in a fine stream on to the beaten whites of 2 eggs, beating constantly, meanwhile; add the gelatine and stir over cold or ice water until the mixture is cold and begins to set, then fold in 1½ cups double cream beaten light and ½ cup French fruit cut fine and 3 tablespoons of wine. The fruit will be softer if soaked in the wine some hours or over night. Turn into a quart mould lined with paper, cover securely and let stand in equal measures of ice and salt about 3 hours. —Pearl Bassett.

PINEAPPLE SHERBET

Two qts. water, 1 qt. measure heaping of sugar. Boil ten minutes. Let cool, then add juice 5 lemons, 1 small can grated pineapple. When half frozen add 1 egg white merangue. —Gladys Burroughs.

MAPLE MELANGE

Combine 1 cup of maple syrup with 1 half box of gelatine, which has been soaked in 1 cup of cold water and dissolved by placing the cup in hot water. Flavor with ½ teaspoon of vanilla. Steam 1 cup of figs until tender, cut in small pieces, dust with powdered sugar, and add to syrup as soon as it has stiffened enough to hold them, evenly distributed. Fold in the beaten whites of 3 eggs and chill. Serve with whipped cream.—Mrs. Edward S. Drucks.

PINEAPPLE BISQUE

One quart of rich sweet cream, heat in double boiler. In the meantime beat the yolks of 8 eggs with 2 cups of sugar as lightly as for cake, add heated cream gradually and return to boiler, stirr constantly until the consistency of custard. Remove from fire and stir until cold. Sweeten can of grated pineapple, add handful of macaroons powdered. Pour into freezer and when partly frozen add wineglass of brandy. —Com.

FRUIT PUNCH

Ten cents worth citric acid, 1 doz. oranges, 1 doz. lemons, 1 qt. can cherries, 1 can pineapple, 1 qt. can dew-berries, 1 glass plum jelly, sugar syrup to sweeten to taste. Add water enough to make four gallons. —Com.

WHITE VELVET SHERBET

Three cups of sugar, 3 pints sweet milk, juice of 3 lemons, add lemon juice to milk; put in sugar. Stir until dissolved and freeze.

—Com.

FRUIT PUNCH

Boil 3 cups of water, 3 cups of sugar 20 minutes. When cold add 1 pt. strawberry juice, 1 cup orange juice, juice of three lemons. Add 1 qt. or more of water. —Com.

PRESERVES AND JELLIES

"Let the dyspeptic rejoice, and the chronic growler be dumb."

THREE FRUIT JAM

Equal amounts of cherries and strawberries and ¼ as many raspberries. Cook cherries a little, then add other fruit and cook a few minutes. Add pound of sugar for every pound of fruit and cook an hour. —Mrs. Richard H. Browne.

UNCOOKED BERRY JAM

Use only berries in the best condition, none over-ripe, and the same weight of sugar. Beat the berries with spoon until all are well mashed and smooth; then add the sugar and beat again. Fill well scalded jars and leave them open, in a cool dark place, and if your berries were in good condition your jam will keep a year.

—Mrs. L. C. Cahlan.

WATERMELON RIND PRESERVES

Take off the green rind and the pink leaving only the firm part; cut in squares; put in rather strong salt water for a day, then wash and add to it a thick syrup; boil until clear; take one lemon for each quart of the preserves; slice fine removing all the seeds, and add to the preserves shortly before taking up, and seal in jars.

—Esther V. Carter.

APRICOT MARMALADE

Scald, peel, cut in half and take out pits of any quantity of apricots. (Save ¼ of the pits). Allow equal parts of sugar and fruit and put in a stone jar over night. Take kernels out of ¼ of pits; blanch and shred them. In the morning put fruit in preserving kettle Boil about ¾ of an hour, stirring to prevent sticking to kettle. Add shredded kernels about ten minutes before marmalade is done.

—Mrs. A. E. Cramer.

QUINCE JELLY

Wipe and cut quinces in thin slices and follow directions for apple jelly. A delicious jelly is made by using one half quinces and one-half apples. —Com.

ORIENTAL PRESERVES

Five lbs. green tomatoes, 1 lemon or more, 1 lb. sugar, 2 cups water, 1 small jar of preserved ginger. Dissolve sugar in water and add the tomatoes sliced, lemon, and ginger cut in thin slices; also syrup from ginger jar. Let simmer until tomatoes are shriveled. Seal in jars. —Com.

PEACH PRESERVES

Pare and halve the peaches, removing the pits. To each seven pounds of fruit use six lbs. of sugar. Dissolve sugar in enough cold water to saturate it using ½ cup to the pound. Stir well; let boil 10 minutes and skim. Blanch 5 peach pits to each pound of fruit. Put in syrup and let remain. Put in peaches and cook ½ hour. Remove from kettle, cover closely and set in a cool place. After three days turn juice off and boil till it thickens, then pour back over fruit and seal. —Laura Zimmerman.

ORANGE MARMALADE

Four oranges, 2 lemons, 2 qts. cold water. Boil 2 hours and then measure fruit and use same quantity sugar and boil ½ hour.
—Mrs. A. C. Hunsinger.

TOMATO MARMALADE

Four qts. ripe tomatoes, 3 lemons, 1 cup raisins, 4 lbs. granulated sugar. Remove skins from the tomatoes and slice the lemons very thin, discarding the seeds. Seed the raisins. Put the ingredients into preserving kettle. Heat slowly to boiling point, let simmer until quite thick. Seal in jars while hot. This recipe makes 3 pints. —Com.

PLUM CONSERVE

Three pounds blue Damson plums, 3 pounds sugar, 1 pound walnuts, chopped, 1 pound raisins, seeded, 3 oranges. Shave the rind of one orange and cut the fruit in pieces. Pit the plums, mix all the ingredients and cook until thick, about one or one and one-half hours, watching carefully. This will make more than twelve glasses. —Mrs. Dozier.

SANDWICHES

Not all on books their criticism waste,
The genius of a dish some justly taste
And eat their way to fame.—Young.

SANDWICH PATE DE FOIE GRAS

Spread white bread with pate and cut in wide strips, put three pieces of pimola on top and a row of chopped olives around outside. Cut bread round instead of strips if prefered. —Mrs. Robt. Jacobs.

CHICKEN SANDWICHES

Mix one cup chopped chicken with ¼ cup mayonnaise. Spread between thin slices of bread. —Com.

CLUB HOUSE SANDWICHES

Toast white bread a nice brown, counting two slices for each sandwich. Fry ham, 1 slice for each sandwich. Keep ham and toast hot. Slice some cold breast of chicken. Place ham and chicken between two slices of toast and garnish with pickles or olives. Mayonnaise may be used between the sandwich if desired. —Com.

PIMOLA SANDWICHES

Chop contents of a bottle of pimolas with two hard boiled eggs. Mix well with mayonnaise and a little salt; spread on buttered bread. —Com.

EGG SANDWICHES

Mash the yolks of 2 hard boiled eggs to paste; mix with butter, onion juice, salt, pepper and a little mayonnaise. Spread on round pieces of bread. Put chopped whites of eggs on outside. —Com.

PIMENTO SANDWICHES

One can pimentoes, 3 hard boiled eggs, some olives. Chop together fine, moisten with mayonnaise and spread on sandwiches. —Mrs. E. E. Scheu.

CHEESE SANDWICHES

Chop fine 1 small onion, 9 olives, 1 green pepper, chow-chow pickle, 1 cup grated cheese. Moisten with mustard dressing from chow-chow to form a paste. Spread on thin slices of white bread. —Com.

DEVILED HAM

One large cup meat, 3 eggs, 3 tablespoons vinegar, 1 teaspoon mustard, 1 teaspoon salt, 1 teaspoon sugar, a little cayenne pepper, butter size of walnut, ½ cup sweet cream. (This may be omitted.) —Edna Brockman.

HAM AND PICKLE SANDWICHES

Chop cold boiled ham and cucumber pickles quite fine. Mix with a little melted butter and mustard. Spread between thin slices of bread and butter. —Lillie Brockman.

CHEESE SANDWICHES

One pound cheese, one teaspoon raw mustard, one yolk of egg, salt and red pepper to taste. Three tablespoons vinegar, one tablespoon Worcestershire sauce. Cream all together with a fork and spread on bread or crackers. Tablespoon sweet oil.

—Mrs. Robt. Jacobs.

NUT AND PIMENTO SANDWICHES

Chop walnuts and pimentos together and add salt and mayonnaise and spread on thin slices of bread. —Com.

WALNUT SANDWICHES

Take ½ cup walnut meats, 2 hard boiled eggs, and 1 tablespoon of chow-chow and put all through meat grinder. Season with a little salt and moisten with juice from chow-chow and mayonnaise. Spread on buttered bread. —Com.

Dishes for Invalids

"Cheerful looks make every dish a feast."

EGG TOAST

Brown a slice of bread over coals, dip it in hot water slightly salted, butter it, put on a hot plate. Lay on it an egg that has been broken into boiling water and cooked until the white has hardened. Season with salt and butter. —Com.

The best way to cook eggs for an invalid is to drop them, or else pour boiling water over the egg in the shell and let it stand for a few minutes on the back of the stove. —Com.

FOODS FOR CONVALESCENTS

Fresh milk, slightly cooked eggs, boiled rice, beef tea, mutton and chicken broth, light custards, simple fruit or wine gelatines, calf's foot jelly, grape juice, diluted, the juice of ripe oranges, lemons, strawberries, hot water poured on tamarinds or peaches and allowed to get cold and strained, toast, water gruels, rice water, apple water, barley water, boiled white fish, sweetbreads, oyster broth.—Com.

CHICKEN BROTH

Cut up a three pound fowl. Remove skin and all fat. Put in soup kettle, add ten cups of cold water and simmer until meat falls from bones. Strain. Let stand over night to cool, remove fat, reheat, season with salt and serve with boiled rice or croutons.—Com.

BEEF TEA

One pound round steak, have all fat removed and cut into dice. Add one pint cold water, sprinkle salt over meat and allow to stand half an hour; then put in a clean kettle and boil slowly for twenty minutes, covering with lid. Can be used either hot or cold. —Com.

BEEF TEA

Wipe ½ lb. of round steak, remove all fat, cut in small pieces, add 1 cup of cold water, place in preserve jar. Cover and let stand ten minutes. Place jar on trivet in sauce-pan surrounded with cold water. Heat gradually on back of range. keep water just simmering for one hour. Strain, add salt and serve in hot cup. —Com.

OYSTER TOAST

Make some nice toast, then butter and put in hot dish. Take oyster juice and milk in equal quantities, season with little butter, pepper and salt. Let come to a boil, then add oysters. When done pour over toast. —Com.

TO SCRAPE RAW BEEF

Buy bottom or top of round of beef. Wipe, then scrape with a teaspoon. There should be nothing but fiber left when all meat is scraped. —Com.

DISTILLED WATER

This may be prepared at home by attaching one end of a curved tube to the spout of the teakettle, and having the other end placed in a jar. This condensed steam is distilled water. —Com.

CANDIES

"Rule the appetite, and temper the tongue."

WALNUT CREAMS

One cup sugar, ½ cup water. Put in saucepan on low fire; after it starts to boil watch closely and boil 10 minutes (or until it spins a thread). When almost cool, pour into a bowl and beat with a spoon until creamy and thick enough to form into balls. Place ½ walnut on 2 sides. —Mrs. E. E. Scheu.

FUDGE CANDY

Two cups sugar, 1 cup milk, 2 squares of chocolate, 1 tablespoon butter, pinch of salt. Put chocolate, milk and sugar, salt and boil till it forms a soft ball, then add the butter without stirring till it is cool, then beat hard. Add nuts. —Com.

RAISIN FUDGE

Two cups sugar, 1 cup milk, butter the size of an egg, ½ cup chocolate. Cook, stirring continually until bubbles break slowly. Have ready ½ pound walnuts chopped fine and 1 pound chopped seeded raisins. Add these and stir until stiff. Pour into buttered pans; mark in squares when sufficiently cool.—Gertrude S. Folsom.

MOLASSES CANDY

Two cups molasses, 2 cups brown sugar, 1-3 cup vinegar, 1 cup water, 2 tablespoons butter. Boil ingredients until brittle, when tried in cold water. Pour into hot buttered pan. Pull when cool enough to handle. —Com.

PINOCHE

One cup brown sugar, 2-3 cup milk, 1 teaspoon butter, 1 cup white sugar, 1 cup nuts. Mix sugar and milk and boil until it forms a soft ball when dropped in cold water. Then add butter and beat until it will not pour, add broken nut meats and set on buttered plate to cool. Cut in squares. —Com.

PRAULINES

One and one-half cups white sugar browned in spider. Add 1½ cups brown sugar, ½ cup milk or cream. When done beat in nuts and drop on oiled paper. —Com.

COCOANUT CANDY

Two cups sugar, 2 tablespoons butter, ½ cup cream, 1 cup cocoanut. Cook sugar and cream 12 minutes, add butter and cocoanut. Pour into greased pans, crease and cool. —Com.

DIVINITY

Three cups sugar, 1 cup Karo syrup, 2-3 cup sweet milk, 1 cup walnuts broken fine, white of one egg. Flavoring. Boil sugar, syrup and milk until it forms a medium soft ball in cold water. Have white of egg beaten stiff and pour hot syrup over all, beating well. Beat until cool and stiff enough to pour out. Then add vanilla or other flavoring and the nuts. —Mrs. Dozier.

DIVINITY

Two cups sugar, ½ cup water, ½ cup syrup, 1 egg—white, ½ teaspoon salt, ½ teaspoon lemon extract. Add nuts if liked. Put all the ingredients, except the egg-white, into a vessel and cook until it forms a sotf ball when dropped into water. Have the egg-white beaten stiff and pour the boiling syrup slowly into it, beating until it can be dropped onto a buttered dish. Arrange in any shape preferred. —Marion E. Edwards.

SPANISH DISHES

"Appetite comes with eating."

SPANISH RICE

Brown two cups raw rice with one teaspoon grated onion and butter. Strain one can tomatoes into this. Add salt and red peppers (cayenne will do). Let simmer until rice is done. Add water if it gets too dry. —Mrs. E. J. Feher.

SPANISH RICE

Put some olive oil in frying pan, add 1 medium size onion and about 3 pieces of garlic cut small. Add 1 cup washed rice cover and let simmer for a few minutes; and a can of tomatoes a little at each time and a little water, salt, thyme and cayenne to suit taste.
—Mrs. E. E. Scheu.

RICE

Brown one onion in 1 tablespoon butter. Remove onion and put 1 cup of rice in hot butter. Cook 5 minutes. Then pour in 3 tablespoons of catsup and enough water to cook rice thoroughly. Season with red pepper and salt. —Com.

SPANISH NOODLES

Noodles, 1 onion, ½ can tomatoes, salt and pepper, butter 1 clove of garlic, 1 cup of grated cheese. Cut noodles small and boil 15 minutes in salted water. Pour cold water over them and let them drip until dry. Put large piece of butter in hot pan, brown an onion in it, add garlic, cut fine, pour in tomatoes and seasoning, after cooking a few minutes add grated cheese and noodles. Put in baking dish layer at a time of noodle mixture and grated cheese and bits of butter. Bake 15 minutes and serve. —Com.

TAMALE IN RAMEKINS

Take canned tamale and mix with a little canned corn. Add tomato or tomato catsup if too thick. Put in ramekins and put grated cheese on top. Sprinkle with paprika. Brown in oven. Good for luncheon. —Com.

SPAGHETTI SPANISH

Boil spaghetti in salt water until tender, drain and cover with Spanish sauce and bake half hour. (Sauce.) Take leftover raw beef and cut in small pieces. Place in pot with fat, onion, small piece garlic and cook all until brown. Add one can tomatoes and simmer about two hours adding a little hot water if it cooks down too much. Mash through a colander and season to taste with salt, cayenne and grated cheese. —Mrs. J. Alexander.

SPANISH HAMBURG STEAK

Twenty-five cents ground meat, 3 hard boiled eggs, 2 raw eggs, 1 green pepper chopped, 1 onion, salt, pepper, form in a roll and put in a buttered pan. Pour over 1 qt. tomatoes, with chili chopped, cook one hour in oven.

TOMALA BEANS

Soak and put on to cook in the usual way 1½ pt. bay beans with small pinch soda and a piece salt pork. Melt two tablespoons butter in pan, slice one medium onion and brown in the butter, then add 1 lb. diced round steak, brown then add ½ can tomatoes. Add above mixture to beans and enough water to keep juicy. Boil until done. just before serving add 1 heaping tablespoon Grandma's Spanish pepper which has stood a half hour in ½ cup cold water.

—Gladys Burroughs.

CHAFING DISHES

"Now stir the fire, and close the shutters fast,
Let fall the curtains, whirl the sofa round,
And while the tempting compounds simmer
Above the flame of blue, and the cups
That cheer but not enebriate, wait on each.
So let us welcome peaceful evening in."

WELSH RAREBIT

One-half lb. cheese, 2 eggs, dash of cayenne to suit taste, tablespoon butter, 1 teaspoon mustard, ½ teaspoon salt, ½ cup cream. Break cheese in small pieces and put it and other ingredients in a saucepan over boiling water. Stir until the cheese melts, then spread on slices of crisp toast and serve immediately.—Mrs. J. S. Borrette.

WELSH RAREBIT

One cup of hot milk, ¼ lb. cheese grated, ½ teaspoon salt, ¼ teaspoon mustard, 1 teaspoon flour, one teaspoon butter, 1 egg, dash of cayenne. Put the milk to heat. Mix the grated cheese, flour, mustard, salt, cayenne and egg (well beaten), add milk when hot, a little at a time to the mixture, stirring all the time. Cook until smooth and creamy. Take from heat and add butter, stirring well. Serve hot on slices of toast. The milk should be added slowly.

—Mrs. P. A. Chappuis.

WELSH RAREBIT

Tablespoon butter in chafing dish; when nearly melted add 1½ pounds cheese, teeaspoon dry mustard, cayenne. Stir all the time and add ½ pint beer slowly to prevent burning. Serve hot on toast.

—Wrs. Whipple.

CRAB POULETTE

Take one tablespoon of butter and heat in frying pan, add about one tablespoon flour, stir until light brown. Add milk (Carnation milk preferred), enough to make desired quantity. Season well with salt, pepper, paprika, Worcestershire sauce. Lastly add one can crab shredded and serve on toast. —Mrs. P. A. Chappins.

(Very good cooked in chafing dish also.)

SCRAMBLED EGGS AND TOMATOES

Melt two tablespoons butter, add one tablespoon each of chopped peppers and onion, one cup cooked tomatoes, one half teaspoon salt. When hot add four eggs slightly beaten. Scramble, serve on toast.

—Com.

LOBSTER NEWBERG

Season one pint diced lobster with half teaspoon salt, dash cayenne, pinch nutmeg. Put in a saucepan with two tablespoons butter; heat slowly, add two tablespoons sherry; cook six minutes; add one half cup cream beaten with yolks 2 eggs, stir till thickened. Take quickly from fire. —Mrs. Robt. Jacobs.

PANNED OYSTERS

Take 25 oysters, put in a chafing dish 1 tablespoon of butter. When it is melted, add the juice of half a lemon and 1 teaspoon of chopped parsley. Then add the oysters, which should be well drained. Cook, stirring carefully until they are plump and the gills a little frilled—no longer. Season with salt and pepper, and serve at once on toast. The oysters exude enough juice to soften the toast. Add a wineglass of sherry. —Com.

OYSTERS A LA CREOLE

Melt two tablespoons butter in pan or chafing dish; add one tablespoon chopped onions; cook slowly until onions begin to color; add one level tablespoon flour and brown Then add one cup stewed tomatoes; stir until thickened; add one pint oysters. When the edges begin to curl add one-half teaspoon salt and 1 tablespoon chopped parsley and serve on heated plates. —Beatrice M. Wren.

SHRIMPS

One-half pint of shrimps, 1 tablespoon tomato sauce, 2 tablespoons of butter, ½ onion (grated), ½ cup of boiled rice, 1 gill of cream. Put the butter into the chafing dish; when hot stir in the onion and rice, add cream, shrimps and tomato sauce, stir until it boils, then let it simmer for 5 minutes. —Com.

SHRIMP A LA POULETTE

Melt one tablespoonful of butter and add a tablespoonful of flour. Let it simmer a few minutes. Heat a cup of cream and add; season with salt, red pepper and chopped parsley, and add to the butter and flour. One can of shrimps cut into dice and mix and heat with the above. Take from the fire, add the well beaten yolks of two eggs, mix well and serve on fried toast. —Mrs. C. E. Emerson.

LOBSTER WITH MUSHROOMS A LA NEWBERG

Melt three tablespoons butter, add one cup mushrooms cut in slices, few drops onion juice, two tablespoons flour, one cup chicken stock, or cream, meat of two pound lobster, salt, pepper and cayenne to taste. Just before serving add tablespoon sherry.

—Mrs. S. L. Damon.

Cookies and Small Cakes

GINGER COOKIES

One cup sugar, one cup of lard, one cup molasses, 1½ cups of boiling water, two teaspoons of baking soda, two teaspoons of cloves, two of ginger, two of allspice, one of salt, flour to stiffen.
—Mrs. R. M. Rankin.

PLAIN COOKIES

Two cups flour, 1 cup sugar, ½ cup mixed lard and butter and 1½ teaspoons baking powder all rubbed thoroughly together. Add 3 well beaten eggs, ½ cup sour milk, teaspoon nutmeg and enough more flour to make a stiff dough. Roll thin, cut, and bake in a quick oven. —Ada L. Hart.

GOOD COOKIES

Two cups sugar, 1 cup butter, 1 cup sour cream or milk, 3 eggs, 1 teaspoon soda. Mix soft roll thin with raisins and granulated sugar rolled in them. —Laura Zimmerman.

SOUR CREAM COOKIES

Two cups sugar, 2-3 cup butter, 2 eggs, 6 tablespoons sour cream, 1 level teaspoon soda, season with nutmeg; flour enough to roll. —Mrs. Whipple.

COOKIES

Two teacups sugar, 1 cup butter, 1 cup buttermilk, 2 eggs, 1 grated nutmeg, 1 even teaspoon soda, a little salt and flour to roll out. —Mrs. Woodward.

DELICATE COOKIES

Take half a pound of butter and half a pound of sugar; beat these together until they are as light as butter and sugar can be; then beat three eggs very light also, the whites and yolks together, then mix them with the butter and sugar, add one cup of flour and beat a long time. Knead in flour enough to make a dough that you can roll out like common cookies. Season with cocoanut or with caraway seeds; roll them neither very thick nor very thin, and bake in a quick oven. They look nice cut with a diamond shaped cutter, and with the caraway seeds on top. No baking powder, soda or milk used. —Mrs. G. W. Wright.

COOKIES

One and one-half cups sugar, ¾ cup butter, 1 cup thick cream, 4 eggs, 1 tablespoon vanilla. Mix sugar, butter and eggs, beat thoroughly, add cream and flavoring, flour to make a good dough. Roll thin and bake in a quick oven. —Mrs. A. E. Cramer.

COOKIES

One cup butter, 1 cup sugar, 4 eggs, ½ cup rich milk, 2 teaspoons baking powder. Flour to roll. Vanilla flavor.

—Lillie Brockman.

COOKIES

Two cups sugar, ½ cup lard, ½ cup butter, 1 cup sweet milk, 2 teaspoons baking powder, small teaspoon soda, 3 eggs, whites and yolks beaten separately; whites put in after the flour.

—Minnie Ramsey.

CHESS CAKES

One cup raisins, chopped fine, ½ cup melted butter, 1 cup sugar, yolks of four eggs and whites of three. Beat whites well and add yolks and beat them well together, then add sugar, butter and raisins. Line gem pans with pie crust and fill with the mixture and bake. Use the other white to frost cakes and brown in oven until a golden brown. —Mrs. G. P. Johnson.

MARGUERITES

Put crackers in dripping pan and place in oven until crisp. Take out and butter and spread with caramel and return to oven until slightly browned. The caramel is made by taking 1 cup sugar, a tiny bit of cream of tartar, mixed with cream. Boil until strings then add vanilla and chopped nuts. Stir until commences to cream and spread spoonful on each cracker. —M. Pinneo.

NUGGETS

One and one-half cups brown sugar, ¾ cup butter, 2½ cups flour, 3 well beaten eggs, 1 small teaspoon soda dissolved in ¼ cup boiling water, 1 cup seeded raisins, 1 cup walnuts (salt and chop, not too fine). Drop in small drops in buttered tins and bake in moderate oven. —Mrs. Fred Kahler.

DATE COOKIES

One-half cup butter and one cup sugar creamed well together, 2 cups flour, 3 well beaten eggs, not separated, 1 teaspoon cloves, 1 teaspoon cinnamon, 1 teaspoon baking soda dissolved in hot water, 1 pound dates, stoned, and 1 pound walnuts, chopped together, not too fine, with a sprinkling of flour to prevent sticking. Drop as for macaroons in a buttered pan and bake in a moderate oven (not hot), about 8 to 10 minutes. —Com.

RICH COOKIES

One and one-half cups sugar, 1 cup butter, 3 eggs, 6 tablespoons sweet milk, scant teaspoon soda, ½ teaspoon baking powder in the flour. Roll thin. —Gladys Burroughs.

DOUGHNUTS

One coffee cup sugar, piece of butter the size of a walnut, 3 eggs, whites and yolks beaten separately, 1 cup sweet milk, 1 teaspoon baking powder, flour to roll easily, a pinch of salt and one teaspoon nutmeg. Be sure grease is real hot, so that it will not soak into doughnuts. —Mrs. G. P. Johnson.

MARGUERITES

Beat well the whites of two eggs, add about ½ cup of sugar and two-thirds cup of finely chopped walnuts. Spread this on the little long crackers and bake to a golden brown. This will make about 30 Marguerites. —Gertrude S. Folsom.

CHOCOLATE KISSES

Beat three whites of eggs to a stiff froth; add one cup of powdered sugar, one-half cup of chocolate and stir all together. Put on the back of the stove stirring the mixture for about fifteen minutes, until sugar and chocolate are well dissolved. Remove from the stove and add one package of cocoanut. Drop with a spoon in pans and bake for about fifteen minutes in a slow oven. —Fannie Asher.

MOLASSES COOKIES

Two eggs, 1 cup brown sugar, 1 cup New Orleans Molasses, 1 cup melted butter and lard, 1 dessert spoon ginger, 4 tablespoons water, 1 dessert spoon soda. Flour to stiffen. Do not roll too thin. —Mrs. J. S. Borrette.

DOUGHNUTS

One cup sugar, 3 eggs, 1 cup mashed potatoes, 1 cup buttermilk, 1 teaspoon soda, butter the size of a walnut. Nutmeg flavoring. Flour to roll. —Annie M. Stiles.

PUFF BALL DOUGHNUTS

Whip one pint of sweet milk into the beaten yolks of three eggs, pour the stiffly beaten whites on top, and add 1 teaspoon salt, 1 teaspoon nutmeg, 2 teaspoons baking powder and 5 cups flour all sifted together. Beat all together and drop by the tablespoonful into hot lard. Serve with powdered sugar. —Mrs. M. I. Shanks.

DOUGHNUTS

Two large eggs, 1½ cups granulated sugar, 2 cups sweet milk, 4 teaspoons sweet cream, 2 teaspoons baking powder, ½ teaspoon ginger, one-third of a nutmeg, grated, a pinch of salt, flour to make a soft dough. Roll to ¼ inch, shape and fry.—Mrs. G. W. Wright.

DOUGHNUTS

One cup sweet milk, 1½ cups sugar, 3 eggs, 2 teaspoons baking powder, a little salt and nutmeg. Flour to roll out.—Mrs. Woodward.

DOUGHNUTS

Three eggs, butter size of an egg, 1 cup sugar, 1 cup sweet milk, 3 teaspoons baking powder sifted with flour enough to mix stiff. Flavor with vanilla. —Fannie Winchester.

GRAHAM CRACKERS

One cup graham flour, 2 tablespoons sugar, 1 tablespoon butter, 1 teaspoon baking powder, a little salt; rub all together. Add milk to roll thin. —Mrs. J. S. Borrette.

OAT CRISPS

Two and one-half cups rolled oats, 1 cup sugar, 2 eggs beaten well, 1 tablespoon butter, 2 teaspoons salt. —Mrs. Maud Wood.

OATMEAL COOKIES

Two cups oatmeal, 2 cups flour, pinch of salt, 1½ cups sugar. Mix dry. ¾ cup melted butter, 3 eggs not beaten, 1 teaspoon of soda (level), 2 tablespoons of hot water, ½ cup seeded raisins. Mix well and drop on buttered pans a teaspoon full in a place.

—Gertrude S. Folsom.

OATMEAL COOKIES

Two-thirds cup cottolene or lard, 1 cup of sugar, ½ cup of sweet milk, 1 cup of oatmeal, 2 eggs, 1 teaspoon cinnamon, cloves, ½ cup chopped nuts or cocoanut, ½ cup raisins, ¾ teaspoon soda dissolved in water, 2 cups flour. Drop on greased tins and bake. —Com.

BANGOR BROWNIES

One-fourth cup butter, 1 cup brown sugar, 1 egg, 3 squares chocolate, ½ to ¾ cup flour, 1 cup nuts, ¼ teaspoon salt. Put all ingredients in bowl and heat until well mixed. Spread evenly in buttered baking pan. Bake rather slowly and cut in strings.

—Lena M. Cahlan.

OLD MISSION CRY BABIES

Two eggs, 1 cupful cooking molasses, 1 cup white sugar, 1 cupful butter, 2 teaspoons ginger, 2 teaspoons cinnamon, stir all together, then put 2 teaspoons soda in a cup and fill the cup with strong hot coffee. Stir well into the butter, then add one teaspoon vinegar and a pinch of salt; add flour, 4½ cups before it is sifted. Drop with a teaspoon on tin, a little apart, and bake in a slow oven.

—Mrs. L. C. Stiles.

ENGLISH NUT COOKIES

Cream together ½ cup lard or butter and 1 cup sugar. Add the well beaten yolks of two eggs, ¼ cup of milk, then add two cups of flour, 1 cup raisins, ½ cup chopped walnuts and 1 teaspoon each of cinnamon, nutmeg, cloves and allspice. Add the well beaten whites of the eggs and lastly add a pinch of salt and one teaspoon soda dissolved in a little water. Roll into thin sheets and cut into desired shapes. Bake in moderate oven. This will make about five dozen cookies. —S. Winchester.

SCOTCH NUT COOKIES

One cup butter, ½ cup chopped nuts, 1 cup sugar, 2 eggs, 2 cups rolled oats, ¼ cup milk, 2 cups flour, 1 cup raisins, 1 teaspoon soda; cream, butter and sugar; add eggs well beaten, milk, then rolled oats; mix and sift soda with flour; add to mixture and roll into thin sheet; cut into shapes and bake in moderate oven. This makes about five dozen cookies. —Beatrice M. Wren.

WALNUT COOKIES

One cup sugar, 3 eggs, 1 teaspoon baking powder, 1 cup chopped walnuts, 1 teaspoon vanilla. Flour enough to roll. Bake in slow oven. —Mrs. Maud Wood.

NUT AND RAISIN COOKIES

Two cups brown sugar, piece of butter ¾ inch thick from two lb. square, 3 eggs beaten separately, 3 scant cups flour, 1 teaspoon soda dissolved in 6 tablespoons boiling water, 1 cup raisins, 1 cup chopped walnuts, spice to taste. Drop into buttered pan with a teaspoon and bake in quick oven. —Ada L. Hart.

NUT DROPS

Two eggs, 1 cup brown sugar, salt, 3 heaping tablespoons flour, 1 cup walnuts, one-third teaspoon dropped on buttered paper.
—Mrs. C. E. Emerson.

WALNUT WAFERS

One coffee cup brown sugar, 2 eggs, mix yolks and sugar, beat whites stiff, add ½ teaspoon molasses, ½ cup flour, 1 cup chopped walnuts, well floured. Bake in moderate oven. Drop about the amount that can be held on the end of a knife, leaving plenty of room for it to spread. When cooked leave in pan till thoroughly cold then lay on flat board till crisp. —Mrs. A. C. Hunsinger.

PEANUT WAFERS

One-fourth cup sugar, 2 tablespoons butter, ½ cup flour, ½ cup finely chopped peanuts, 1 egg well beaten, 1 teaspoon baking powder, ½ teaspoon salt, 2 tablespoons milk, ½ teaspoon lemon juice. Drop small drops and far apart. Bake 10 to 15 minutes. —Com.

HERMITS

One and one-half cups brown sugar, ½ cup butter, 2 eggs, 1 small teaspoon soda in 2 tablespoons of milk, 1 cup of currants, 1 teaspoon each of all kinds of spices and a pinch of salt. Mix stiff with flour, roll thin, and cut in squares like soda crackers. Bake quickly. —Mrs. Ada L. Hart.

HERMITS

One and one-half brown sugar, ¾ cup butter, 2½ cups flour, 3 well beaten eggs, 1 scant teaspoon soda dissolved in hot water, 1 cup chopped raisins, 1 cup chopped walnuts. Drop on buttered tins and bake in moderate oven. —Mrs. Maud Wood.

HERMITS

Two cups brown sugar, one scant cup shortening (half butter and half lard), 2 eggs, 5 tablespoons sour milk, 1 teaspoon soda, one teaspoon vanilla, cloves and cinnamon, 1 cup fruit (raisins and currants), chopped, 1 cup chopped nut meats, flour to make stiff; drop in buttered tin. —Mrs. Whipple.

GENUINE NEW ENGLAND HERMITS

One and one-half cups sugar, 1 cup butter and lard mixed, 3 eggs, 1 level teaspoon soda, 4 tablespoons sweet milk, 1 teaspoon each of cinnamon, cloves and allspice, 1 cup currants and chopped raisins, 1 cup chopped nuts. Flour to roll stiff, cut and bake as cookies. —Mrs. Richard H. Browne.

HERMITS

Two cups sugar, 1 cup butter, 1 cup raisins, 1 cup currants, 1 cup walnuts, 3 eggs, 1 teaspoon each cinnamon, cloves and nutmeg, 4 cups flour, 1 teaspoon soda dissolved in three tablespoons of sweet milk. Make batter very stiff and drop by teaspoon into pans and bake in quick oven. —Mrs. A. C. Hunsinger.

CAKES

We never repent of having eaten too little.

FIVE MINUTE CAKE

One heaping cup flour, 1 scant cup sugar, 1 egg, ¾ cup milk, 1 teaspoon baking powder, 9 teaspoons melted butter. Put flour, baking powder and small pinch of salt in sifter, add the sugar and sift all together. Break the egg in the measuring cup, fill nearly full of milk, pour it into the flour and sugar, quickly add the butter, beat all together and bake at once in muffin pans. This cake can be made and baked in a very few minutes. It is nice baked in layers and put together with any kind of filling. Should be eaten while fresh.

—Mrs. Dozier.

NEAPOLITAN CAKE

Two cups sugar, ½ cup butter, 3 eggs, 1 cup milk, 3 cups flour, 1½ teaspoon baking powder, 1 teaspoon vanilla. Cream the butter and sugar together; beat in the eggs, sift together the flour and baking powder alternately with the milk. Bake in three layers.

—Ida Cornell.

BEVERLY CAKE

One and one-half cups sugar, ½ cup butter, 3 eggs, ½ cup milk, 2 cups flour and one teaspoon baking powder.—Mrs. H. R. T. Coffin.

ONE EGG CAKE

One and one-fourth cups sugar, ½ cup butter, 1 egg, 1 cup sour milk, 1 teaspoon soda, 1 cup seeded raisins, salt, ¼ teaspoon nutmeg, and two cups of flour. —Mrs. H. R. T. Coffin.

CREAM FILLING

Take nearly a pint of milk, heat and when nearly boiling add 2 tablespoons corn starch wet with a little cold milk. 2 beaten eggs, stir all the time until it thickens enough to drop from the spoon without running; add one cup of sugar and ½ teacup of melted butter. Stir well and set away to cool. When cool add vanilla or other flavoring. Turn out the cakes on a molding board, split them with a sharp knife, spread the cream in each cake. —Mrs. L. C. Cahlan.

MAUDE "S" CAKE

Make custard of eight tablespoons bakers' chocolate, five tablespoons sugar, ½ cup milk. Cook till thickens a little then cool. Cream ½ cup ubtter and one and one-half cups brown sugar, then add three eggs one at a time. Beat thoroughly. Add one-half cup flour, two teaspoons baking powder, pour in custard and stir well again, add to all one-half cup milk and ½ cup flour. Vanilla. Bake in layers. —Mrs. N. S. McKinsey.

FRENCH CREAM CAKE

One scant cup sugar and 3 eggs beaten together; 1½ cups flour, 2 teaspoons baking powder well mixed dry, 4 tablespoons cold water. Bake in 2 pie plates making 2 cakes. —Com.

DROP CAKE

Two cups sugar, 1 scant cup butter, cream together, 1¼ cups heated milk, 3 cups flour, 2 level teaspoons baking powder. Add to dough 6 unbeaten eggs separately. Bake in square tin and when done drop on floor twice to make fine grained.—Mrs. G. B. Bailey.

CRACKER LAYER CAKE

Three-fourths cup rolled cracker, 1 tablespoon flour, ¾ cup sugar, 1 teaspoon baking powder, 2 tablespoon chocolate, 4 eggs, beaten separately, vanilla. Fill above layers with chopped walnuts and cream. —Mrs. Isaac Knoch.

NORA CAKE

Cream 1 scant cup melted butter with 1½ cups sugar, yolks of 5 eggs, two-thirds cup milk, 2½ cups flour, 1½ teaspoons baking powder, vanilla, beaten whites of 5 eggs. For nut cake add to above 2 heaping cups chopped nuts. —Gladys Burroughs.

ORANGE CAKE

Two cups sugar, ½ cup butter. The yolks of 6 eggs with one whole one, grated rind of one orange and juice of two; juice of ½ lemon; ½ teaspoon soda dissolved in a ½ cup sweet milk, 4 cups sifted flour; twice sifted. Cream the butter and sugar, then add the beaten yolks to the flour beating hard for several minutes; lastly add the orange and bake in thick layer tins.

ICING AND FILLING

Peel 2 large oranges, remove seeds, chop them fine, add half peeled lemon one cup sugar and the well beaten white of an egg. Use a little less sugar for the filling than for the outside of the cake. —Florence Deming Hartley.

ICE CREAM CAKE

Two cups white sugar, 1 cup butter, 1 cup milk, 2 cups flour, 1 cup corn starch, 2 teaspoons baking powder, whites of 8 eggs. Can be baked as loaf or layer cake. —Minnie Ramsey.

JAM CAKES

One-fourth cup butter, 3 eggs, yolks and whites beaten separately, 1 cup sugar, one cup jam (strawberry jam or preserves preferred,) ½ cup buttermilk, 1 level teaspoon soda put in buttermilk, 1 teaspoon baking powder, ½ teaspoon each of all kinds of spices. Bake in layers and put together with whipped cream.

—Mrs. G. P. Johnson.

DATE TORTE

Five eggs, whites separated, 1 cup sugar, beaten together, 1 tablespoon flour, 1 teaspoon baking powder, 1 cup chopped walnuts, 1 pound dates chopped fine. Bake in two layers and fill with charlotte russe cream beaten thick. Make icing.—Mrs. J. Alexander.

PRUNE CAKE

One cup sugar, 2 cups flour, 2 eggs, 2 tablespoons butter, 1 cup cooked, mashed prunes and juice, 1 small teaspoon soda with a little baking powder and 1 teaspoon cinnamon. —Mrs. Chas. Hartson.

RAISIN LOAF

One cup light brown sugar, 1 large tablespoon lard, 1 egg, 1 cup cold water, ½ package seeded raisins chopped. Small teaspoon salt, little nutmeg and cinnamon, 1 heaping teaspoon baking powder, flour to make quite stiff. Bake ¾ of an hour, in slow oven.

—Mrs. Ada L. Hart.

DATE LOAF

One lb. dates stoned but not chopped, 1 large cup walnuts chopped not very fine, 1½ cups flour, 3 teaspoons baking powder, 3 tablespoons milk, ½ teaspoon salt, 1 cup granulated sugar, 4 eggs beaten separately, 1 teaspoon vanilla. Mix all ingredients well. Bake 1½ hours in slow oven. —Mrs. J. S. Borrette.

BLACKBERRY JAM CAKE

One cup sugar, ½ cup butter, 4 tablespoons sour milk, 1 level teaspoon soda, 3 eggs, 1 cup jam, 1 teaspoon cloves, cinnamon and nutmeg, 2½ cups flour. —Com.

MAHOGANY CAKE

One-half cup milk and ½ cup chocolate; put on stove and let come to boil; 1½ cups sugar scant), ½ cup butter, 3 eggs beaten well, 1 level teaspoon soda dissolved in ½ cup milk, 2 cups flour, 1 tablespoon vanilla. —Mrs. Maud Wood.

MAHOGANY CAKE

One cup sugar, 1 cup butter, ½ cup sweet milk, 2 cups flour, 3 eggs, 1 teaspoon baking powder, ½ cup chocolate cooked thick in ½ cup sweet milk. Stir in last, vanilla. This can be baked in layer or loaf and filled with anything desired if layer.—Beatrice M. Wren.

WALNUT OR BUTTERNUT CAKE

One-half cup butter, 1½ cups sugar, whites of 4 eggs beaten to stiff froth, ¾ cup sweet milk, 2½ cups flour, 1 cup walnut meats chopped and stirred in flour, 1 teaspoon cream of tartar dissolved in milk, ½ teaspoon soda. Mix in the order given. —Abbie Cooper.

ALMOND TORTE

Nine eggs beaten separately, add 2 cups sugar to yolks and beat until light, one teaspoon baking powder, half pound ground almonds, grated rind of two lemons, add whites last, bake one hour.

—Mrs. J. Alexander.

NUT TORTE

Two-thirds cup cracker crumbs, two-thirds cup chopped walnuts, two-thirds cup sugar, 4 eggs. Beat sugar and yolks of eggs together; add cracker crumbs and nuts, flavor with vanilla then add beaten whites of eggs. Bake in 1 layer. When cold spread top with some tart jelly, then cover with macaroons, then whipped cream and more macaroons on top. —Mrs. E. E. Sheu.

CHOCOLATE CREAM CAKE

One cup sugar, yolks of 4 eggs beaten in sugar, 8 tablespoons cold water, 3 tablespoons chocolate, 1 teaspoon cinnamon, 1 cup flour, 1 teaspoon baking powder, beaten whites. Bake in 3 layers.

Filling: ½ pint whipped cream, ½ tablespoon chocolate, 2 tablespoons powdered sugar.

Frosting: 1 cup powdered sugar, 3 tablespoons thin cream, 1 tablespoon chocolate. —Lena M. Cahlan.

CHOCOLATE LOAF CAKE

One cup sugar, 2 cups flour, ½ cup milk, 2 tablespoons butter, 4 tablespoons chocolate, 3 eggs, 2 level teaspoons baking powder and pinch of salt, lemon and vanilla flavoring. Melt chocolate in a little hot water and add last. Use a chocolate icing.—Anna McDiarmid.

BLACK CHOCOLATE CAKE

One and one-half squares of chocolate, ½ cup sugar, yolk of one egg, ¼ cup milk; cook till smooth and cool. One teaspoon vanilla, one cup sugar, ½ cup butter, one egg and white of one egg, ½ cup milk, ½ teaspoon soda dissolved in a little of the milk, 2 cups flour. Add above mixture to this and bake. —Mrs. R. M. Rankin.

DEVILS FOOD WITH MARSHMALLOW FILLING

Two cups brown sugar, 1 cup milk, 1 cup chocolate melted in part of milk (cool), two-thirds cup butter, yolks of three eggs, 2½ cups flour, 1 teaspoon soda. Bake in four layers.

FILLING

Two cups white sugar, ½ cup water. Boil until it hairs from spoon; pour over beaten whites of two eggs; beat until nearly cold; add ½ teaspoon tartaric acid and 1 teaspoon baking powder. Flavor and spread thickly between layers. —Mrs. A. E. Cramer.

CHOCOLATE MOCHA CAKE

One and one-half cups sugar, ½ cup butter, 3 eggs, whites beaten stiff, 1 cup milk, 2 cups flour, 1 cup chocolate, 2 teaspoons baking powder.

FILLING

Four tablespoons butter, 2 cups powdered sugar, 4 tablespoons cold coffee, 4 tablespoons grated chocolate. Cream together.—Com.

WELLESLEY FUDGE CAKE

One cup sugar, two-thirds cup butter, 3 eggs, 1 cup milk, 2½ cups flour, 1 heaping teaspoon baking powder, ¼ cup chocolate, ½ cup walnut meats broken up coarsely. Cream butter and sugar, add egg yolks and milk, then stir in lightly flour and baking powder sifted together. Add the chocolate previously melted with a little hot water. Add nuts and stiffly beaten egg whites, last. Bake in loaf.

FROSTING

One-half tablespoon butter, ½ cup chocolate, 1¼ cup sugar, ¼ cup milk, vanilla and few grains salt. Heat all together to boiling point and boil eight minutes. Remove from fire and beat until creams. Add flavoring and pour over cake. —Fannie Winchester.

MOLASSES CAKE

One cup butter, 1 cup sugar, cream together, 2 eggs (put in spices), 1 cup molasses, 1 cup luke warm coffee, 1 cup chopped walnuts, 3 cups flour, 1 teaspoon each ginger, cinnamon, 1 good teaspoon soda, 1 cup chopped raisings, 1 tablespoon whiskey. Dissolve soda in boiling water and add last. Bake in very slow oven. Do not take out of pan until cold. —Mrs. E. S. Drucks.

GENUINE GERMAN COFFEE CAKE

One cup sugar, 1 cup yeast, 1 cup luke warm milk, 4 eggs, 1 tablespoon vanilla, 1 quart flour. Mix the above and let raise over night, mould into tins next morning and spread the following mixture over each cake, after moistening top with little luke warm milk: One cup sugar, large slice butter, melted; 1 tablespoon cinnamon, 1½ cups flour. Mix well and spread. —Mrs. Isaac Knoch.

QUICK COFFEE CAKE

One tablespoon butter and ¾ cup sugar creamed together. Add well beaten egg, good ½ cup milk, 1½ cups sifted flour, 2 teaspoons baking powder, a little vanilla. Sprinkle sugar, cinnamon and chopped almonds over top and bake 15 minutes in moderate oven.

—Mrs. J. Alexander.

DELICATE CAKE

Two cups sugar, 1 cup butter, 4 eggs, 1 cup milk, 3 cups flour, 2 heaping teaspoons baking powder; flavor with vanilla. Bake in layer or loaf.

MARSHMALLOW FROSTING

Two boxes marshmallows; soak after cutting in small pieces, in 1 pt. cream. Let stand over night. In the morning beat it with an egg beater until stiff and spread over cake.

—Florence Deming Hartley.

DELICATE CAKE

Whites of 7 well beaten eggs edded last, 2 cups sugar, 1 cup butter, 1 cup sweet milk, 3½ even cups flour and 2 teaspoons baking powder. Flavor to taste. —Mrs. Chas. Hartson.

VELVET CAKE

One-half lb. butter creamed with 1 lb. sugar, beat three minutes; 6 eggs added one at a time, beating well after each egg is added; add gradually 1 cup lukewarm milk, beat well, add 1 teaspoon baking powder to 1 lb. flour; sift flour into cake, flavor, beat well for 10 minutes. Bake in loaf or layers. —Mrs. G. W. Wright.

SUNSHINE CAKE

Yolks of ten eggs, whites of six eggs, 1½ cups powdered sugar, 1 cup flour, 1 teaspoon cream tartar, 1 teaspoon lemon. Beat the yolks and whites separately. Sift flour, sugar and cream tartar together four or five times, then add to beaten eggs. (Bake 40 minutes.)

FROSTING

One cup sugar, ½ cup milk. Let come to boil and boil ten minutes. Beat until creamy. —Fannie Winchester.

SUNSHINE CAKE

Whites of 8 or 9 eggs beaten to a stiff froth, 1½ cups powdered sugar, 6 yolks, beaten well, 1 cup flour, 1 teaspoon of cream of tartar. Add cream of tartar to flour and sift five times; sift sugar four times, add sugar to whites, then add yolks and flour. Bake in a moderate oven and in an ungreased tin. —Mrs. F. H. Langham.

GOLD CAKE

Four yolks of eggs, one whole egg, ½ cup of butter, 1 cup of sugar, 3 small cups of flour, 1 cup of milk, 2 scant teaspoons baking powder, one tablespoon brandy and one tablespoon of vanilla. Wash butter in cold water until salt is removed, cream butter and sugar until white, add the well beaten eggs and beat with butter and sugar for about 20 minutes. Add flour and milk alternately. Last add baking powder sifted in a little flour and the brandy and vanilla. Bake in a slow oven for about one hour. Frost with any kind of frosting. —Fannie Asher.

ANGEL CAKE

One cup flour, 1 cup granulated sugar, 1 teaspoon cream of tartar, 1 teaspoon vanilla, 12 eggs (whites). Sift the flour with the cream of tartar and sugar six times. Add this to white of eggs beaten to a stiff froth, stirring very lightly so as not to make dough heavy, putting in a little at a time until all is well mixed. Add the vanilla, bake 40 minutes. —Anna M. Stiles.

HANNAH CAKE

Cream together 2 cups sugar, ¾ cup butter and the yolks of 5 eggs, then add the beaten whites of three, 1 cup milk, 3 cups flour, 3 teaspoons baking powder. After beating thoroughly take ½ of this and add 1 cup chopped raisins, ¼ cup ground chocolate, ¼ cup flour, spice with cinnamon and cloves to taste. This makes two dark layers and two light ones. Spread first dark layer with jelly and white with frosting. —Pearl Bassett.

MEASURED POUND CAKE

Cream together one cup of sugar and two-thirds of a cup of butter. Add four eggs, one tablespoon of milk, one teaspoon level full of baking powder and two and one-half cups of flour. Bake in a slow oven. —Mrs. M. O. Folsom.

GOLDEN POUND CAKE

Cream one cup butter with two cups sugar. Beat yolks of 8 eggs until very light. Add them to the creamed butter and sugar. Then add 1 cup of milk, 3½ cups sifted flour and 2 teaspoons baking powder. Flavor with any extract desired. —Anna M. Stiles.

PLAIN CAKE

Cream one cup sugar and slice of butter half inch thick, add four eggs one at a time, one cup flour, one cup milk, one cup flour with two teaspoons baking powder, flavoring, bake forty-five minutes.
—Mrs. J. Alexander.

QUICK CAKE

Take one large cup of flour, one scant cup sugar, two level teaspoons of yeast powder, and a little salt. Mix dry. Break two eggs in a cup, fill it with sweet cream and beat well into the dry part. Bake in three layers or a loaf. —Mrs. R. M. Rankin.

JELLY ROLL

Three eggs broken into a dish—do not beat; 3 heaping tablespoons of sugar, 3 heaping tablespoons of flour, 1 teaspoon baking powder. Stir all together and bake in a quick oven in a shallow pan. When done turn on to a cloth wrung dry out of cold water; spread with jelly and roll. —Mrs. R. W. Garner.

SWEET POTATO CAKE

Two-thirds cup butter, 4 eggs, 2 cups sugar, 1 cup grated chocolate, 2 cups flour, 2 teaspoons baking powder, 1 cup hot mashed sweet potatoes, ½ cup milk, 1 cup chopped walnuts, ½ teaspoon each cloves and cinnamon. Beat whites of eggs last.
—Mrs. Edward S. Drucks.

POTATO CAKE

Three-fourths cup butter, 1¼ cups sugar, 1 cup nuts, 1 cup mashed potatoes, 1 cup sour milk, 1 teaspoon soda, 3 cups flour, 3 eggs (save two whites for icing). Melted chocolate to make dark. Bake in shallow pan, ice and sprinkle nuts on top.
—Mrs. R. W. T. Garner.

POTATO CAKE

Two cups sugar, two-thirds cup butter, 1 cup hot mashed potatoes, ½ cup sweet milk, 2 cups flour, 4 eggs, 2 teaspoons baking powder, 2 tablespoons chocolate, 1 cup chopped walnuts and blanched almonds mixed, 1 teaspoon cinnamon, ½ teaspoon cloves, ½ teaspoon nutmeg. Mix hot potatoes and chocolate and stir into other mixture. Bake in layers or loaf. —Mrs. S. L. Damon.

POTATO CAKE

One and one-half cups sugar, 1½ cups mashed potatoes, ½ cup sweet milk, ½ cup chocolate, 4 eggs, ½ cup butter, 1½ scant cups flour, 1½ cups chopped walnuts, 1 teaspoon each of cloves and cinnamon and nutmeg, 2 teaspoons baking powder. —Pearl Basset.

POTATO CAKE

One cup potatoes boiled and mashed, 2 cups sugar, brown is best, 2 cups flour, 1 cup butter, ½ cup milk, 4 eggs, 1 cup chocolate, 2 teaspoons baking powder, 1 teaspoon each, cloves, cinnamon and nutmeg, 1 cup walnuts. —Minnie Ramsey.

JELLY ROLL

Two eggs beaten to a cream with 2 tablespoons sugar. Add 2 tablespoons flour with 1 teaspoon baking powder. Bake 5 minutes in moderate oven. —May E. Wallin.

GINGER CAKE

Three-fourths cup sugar, 1 cup syrup, ½ cup shortening (butter or lard), teaspoon each cloves, cinnamon and ginger, 2 teaspoons soda dissolved in cup boiling water, 2½ cups flour after it is sifted. Beat all until light and then add two well beaten eggs.

—Fannie Winchester.

SOFT GINGER BREAD

One-half cup sugar, 1 cup molasses, ½ cup butter, 1 teaspoon each of ginger, cinnamon and cloves, 2 teaspoons soda dissolved in 1 cup of boiling water, 2½ cups flour: add 2 well beaten eggs the last thing before baking. Bake in slow oven. —Mrs. S. F. Bangham.

SOFT GINGER BREAD

One cup of sugar, ½ cup of honey, ½ cup of sour milk, 1 teaspoon of soda, 2 eggs, 1 tablespoon of lard, 1 teaspoon of ginger, 1 teaspoon of cinnamon, ½ teaspoon of cloves, pinch of salt, flour to make rather soft batter. —Gertrude S. Folsom.

BEST SOFT GINGER BREAD

One cup sour milk, 1 cup molasses, ¾ cup butter (lard or drip), 1 cup sugar, 2 eggs, 1 level teaspoon soda beaten in milk, 3 cups flour, 1 tablespoon each ginger, cloves, allspice and cinnamon. Try and if too rich add just little flour. —Com.

HOT GINGER CAKE

One cup white sugar, 1 cup butter, 1 cup milk (sweet), 1 cup molasses, 3 eggs, 3 cups flour, 4 teaspoons ginger, 1 teaspoon soda.

—Gladys Burroughs.

SPONGE CAKE

Seven eggs beaten separately, 7 tablespoons sugar, 7 tablespoons flour, 2 teaspoons baking powder, 1 tablespoon cold water, grated rind of one lemon and little of juice. Beaten whites added last. Bake forty minutes, when cold cut in half and spread whipped cream and chopped nuts between and on top. —Mrs. E. J. Feher.

SPONGE CAKE

Four eggs, separate and leave whites until last. Beat yolks, then add 1 cup sugar and beat. Add ¾ cup of potato starch, sifted with 2 teaspoons baking powder; beat whites of eggs and add to other mixture. Vanilla flavor. Cook in moderate oven 20 minutes. You can split it and put whipped cream between it if desired.

—Mrs. S. F. Bangham.

SPONGE CAKE

Four eggs, 1¾ cups sugar, 2½ cups flour, 1 cup boiling water, 4 level teaspoons baking powder. Separate the eggs, placing one white in mixing bowl and beat until stiff. Add the 4 yolks, beat until creamy and light and gradually add the sugar and stir until very light, next add the hot water and beat till smooth; add the flour to which the baking powder has been carefully mixed. Fold in the whites of the 3 eggs and bake in a slow oven from 45 minutes to 1 hour. —Mattie Lee.

SPONGE CAKE

Yolks of 3 eggs and ¾ cup sugar, 3 tablespoons cold water, one cup flour with one teaspoon baking powder, add beaten whites of eggs and flavoring. Can be baked as loaf or in layers. Bake in quick oven. —Mrs. W. S. Harrison.

SPONGE CAKE

Beat 4 eggs separately, add scant cup sugar, beat; pinch salt, 2 tablespoons water, 1 cup sifted flour, ½ teaspoonful baking powder. Fold in the whites of eggs. —Mrs. Fred Kahler.

WHITE CAKE

One cup sugar, ½ cup butter, ½ cup milk, 2 cups flour, whites of five eggs, 1 tablespoon baking powder. Cream butter and sugar, then add milk, flour and baking powder. Beat whites very stiff, add them last; mix well and flavor with orange. —Lillie Brockman.

WHITE CAKE

One cup sugar, ½ cup butter, beat to white froth; 1 cup milk, 1 cup flour, ½ cup cornstarch, 1½ teaspoons baking powder mixed with the flour and cornstarch, whites of three eggs well beaten and added last. —Mrs. Lillian Earl.

DELICATE WHITE CAKE

Two cups sugar, 1 cup butter, beat to a cream. (Be sure to beat until white and foamy), 1 cup sweet milk, 3 cups sifted flour. (Sift flour before measuring). 1½ teaspoons baking powder, (sifted with flour). Last beat to a stiff froth the whites of 8 eggs and fold in. Add any kind of flavoring desired. Bake in rather quick oven.

—Anna Sharp.

WHITE CAKE

Two cups sugar, 1 cup of butter, 1 cup of milk (or milk and water), 3 cups flour sifted 4 times with 2 level teaspoons baking powder. Be sure to cream butter and sugar well for fine grain cake. A heaping teaspoon cornstarch will keep cake from falling. —Com.

WHITE CAKE

One-half cup milk, ½ cup butter, 1 cup sugar, 2 cups flour, 2 teaspoons baking powder, 1 teaspoon lemon or vanilla, whites of five eggs well beaten. Cream butter and sugar. Add milk, flour and baking powder. Fold in egg lightly and bake in a slow oven.

—Mrs. A. E. Cramer.

WHITE CAKE

One cup butter, 2 cups sugar, 1 cup cornstarch, 2 cups flour, 1 cup sweet milk, 3 teaspoons baking powder, whites of 7 eggs. Flavor to taste. —Mrs. Chas. Hartson.

WHITE CAKE

One cup sugar, good ½ cup butter, ½ cup milk, 2 cups flour, 2 small teaspoons baking powder, whites of four eggs folded in last. Any kind of flavoring. Oven not too hot.

—Mrs. Chas. Hartson.

WHITE LOAF CAKE

Cream ¾ of a cup of butter and 1¼ cups sugar; then pour in ½ cup of water; whites of 7 eggs unwhipped; 2½ cups of flour with which is mixed 2 rounding teaspoons of baking powder, a little more that a teaspoon each of vanilla, lemon and almond extract. Beat this until it is thoroughly smooth and bake in an ungreased pan.

—Ada L. Hart.

APPLE SAUCE CAKE

One cup sugar, ½ cup butter (melted), 1 cup raisins, chopped fine, 1 cup sour apple sauce, 2 cups flour, 1 teaspoon cinnamon, ¼ teaspoon salt, ½ teaspoon cloves, ½ teaspoon nutmeg, 1 teaspoon soda. Mix soda in a little water and then in apple sauce.

—Lucy T. Wilson.

APPLE SAUCE CAKE

One cup sugar, one and two-thirds cups flour, ½ cup butter, 1 cup raisins, 1 cup currants, 1 cup unsweetened apple sauce, 1 teaspoon soda dissolved in sauce until it foams, 1 teaspoon cinnamon, ¼ teaspoon each allspice, cloves and nutmeg, 1 teaspoon vanilla, 2 eggs. Bake in loaf. —May E. Wallin.

APPLE SAUCE OR EGGLESS CAKE

Two cups (green) apple sauce, ½ cup melted butter, 1 (large) cup sugar, ½ cup chocolate, 1 cup raisins or currants, a teaspoon each of cloves, cinnamon and nutmeg, 2 cups flour and 1 teaspoon soda. Bake about an hour. —Anna Sharp.

APPLE SAUCE CAKE

One and one-half cups sweetened apple sauce, 1 cup sugar, ½ cup butter, 2 cups flour, 1 tablespoon hot water with 2 teaspoons soda dissolved in it, 1 teaspoon cinnamon and cloves each, 1 cup seeded raisins. Have batter quite thick. Bake in loaves or layers with whipped cream filling. —Laura Zimmerman.

FARMERS FRUIT CAKE

Soak three teacups dried apples in warm water over night; chop slightly in the morning and simmer 2 hours in two cups molasses; add 2 eggs; 1 cup sugar; 1 cup sweet milk; ¾ cup butter, 1½ teaspoons soda; flour to make rather thick batter. —Abbie Cooper.

APPLE SAUCE CAKE

One cup sugar, ½ cup melted butter, 1½ cups apple sauce, sweeten; ½ cup chopped walnuts, 2 cups sifted flour, ½ cup chopped raisins, 2 teaspoons soda dissolved in hot water, ½ teaspoon cloves, cinnamon and nutmeg. —Mrs. Fred Kahler.

DRIED APPLE CAKE

Three cups dried apples soaked in water over night. Drain and chop fine, add 2 cups of syrup and boil 2 hours or until tender. For cake beat up ½ cup butter with 1 cup sugar, 2 eggs, 1 cup cold coffee, flour enough for a stiff cake batter, teaspoon of saleratus dissolved in hot water. Add flavor, nuts, raisins, currants, spice and citron and last stir in the apples. Bake slowly for about 2 hours. This is a good substitute for fruit cake. —Mrs. M. Nathan.

DRIED APPLE FRUIT CAKE

Two cups dried apples, 2 cups molasses, 1½ cups sweet milk, 1 cup butter, 1 cup sugar, 4 cups flour, 4 eggs, 1 teaspoon soda, 1½ teaspoons baking powder, 1½ cups each of raisins, currants, citron and chopped walnut meats. Soak the dried apples over night. In the morning chop well, mix with the molasses and boil 2 hours. When cool, add to the rest of the cake. Bake about 2 hours in a slow oven. —Josephine McClaskey.

FRUIT CAKE

One lb. flour, 2 teaspoons baking powder, 1 lb. butter, 1 lb. brown sugar, 3 lbs. raisins, 2 lbs. currants, 1 lb. citron, 1 cup molasses, 2 cups chopped English walnuts, 1 small glass brandy, 1 teaspoon each of cinnamon, cloves, allspice, nutmeg and ginger, 1 tablespoon each lemon and vanilla, 10 eggs separated. Cream butter and sugar and add well beaten yolks, molasses, brandy with flavoring, flour with baking powder and spices, citron and nuts, then the stiff beaten whites and last the currants and raisins well floured. Bake about three hours. —Ada L. Hart.

WHITE FRUIT CAKE

Cream one cup butter and two cups sugar, add a good ½ cup of milk, 3 cups flour and 2 rounding teaspoons of baking powder, ½ pound blanched almonds cut crosswise, ¼ pound citron sliced very thin, ¼ pound cocoanut, ½ cup candied pineapple, ½ cup candied cherries, whites of 8 eggs beaten to stiff froth, 1 teaspoon vanilla, ½ teaspoon salt. Flour nuts and fruit with part of the flour and add whites of eggs last or alternate a little flour with part of whites, etc. Bake 40 minutes. —Lucy T. Wilson.

APPLE SAUCE CAKE

One cup unsweetened apple sauce, 1 teaspoon soda dissolved in sauce until foamy, 1 cup sugar, one and two-thirds cup flour, 1 cup raisins, ½ cup currants, ½ cup butter, ¼ teaspoon cinnamon, allspice, nutmeg, cloves, 1 teaspoon vanilla, citron peel or nuts if desired. Bake in moderate oven till comes from side of pan.

—Fannie Winchester.

BOILED FRUIT CAKE

Oue cup water, 1 cup sugar, ½ cup lard, 1 teaspoon cinnamon, 1 teaspoon cloves, 2 tablespoons chocolate, 1 cup raisins, 1 cup currants, ½ pound citron, ¼ teaspoon salt. Boil all together and when a little cool add 2 cups of flour sifted with one teaspoon baking soda. Flavor with lemon. Bake one hour. —Mrs. M. I. Shanks.

CHRISTMAS CAKE

One cup butter, 1 cup sugar, 1 cup syrup, 6 eggs, 1 glass sherry, 1 glass brandy, 1 teaspoon each of cinnamon, allspice, cloves, 1 cup currants, 3 cups raisins, 1 cup citron, orange and lemon peel, 2 cups flour, 2 teaspoons baking powder. —Com.

CAKE FILLINGS

CHOCOLATE ICING

One cup powdered sugar, 3 tablespoons chocolate. Put lump of butter in middle and throw boiling coffee on that until of proper consistency. Beat very hard until cool. —Mrs. E. S. Drucks.

MOCHA FILLING

One cup powdered sugar, ½ cup butter, cream; add 3 tablespoons of chooclate melted on stove with a little water and beaten yolks of 2 eggs. 1 teaspoon vanilla. —Lena M. Cahlan.

MARSHMALLOW FILLING

One cup sugar, 3 tablespoons boiling water, ¼ lb. or 1 box marshmallows, 2 eggs. Steam the marshmallows until soft, let the sugar and water boil until it strings, add the steamed marshmallows and stir on the stove until smooth, then add the beaten whites of two eggs and beat until cold. —Ida Cornell.

FRUIT FILLING FOR CAKE

One cup of any kind of ripe berries mashel thoroughly, 1 cup sugar, white of one egg. Whip all together until it thickens.
—Laura Zimmerman.

CAKE FILLING

Two cups of brown sugar, ½ cup water, 1 egg—white, ½ cup chopped nuts, 1 teaspoon vanilla extract. Boil the sugar and water together till it forms a soft ball when dropped into cold water. Pour the hot mixture over the stiffly beaten white of the egg, beating while pouring. Add nuts and extract and beat vigorously until stiff enough to spread. —Marion E. Edwards.

MOCHA FILLING

One-half cup unsalted butter, 1 cup sugar, yolk of 1 egg. Stir in coffee until curdles, about ½ cup. —Abbie Cooper.

MOCHA CREAM

One cup strawberries or small fruit, ¾ cup sugar, white of one egg. Mash all together and whip with a dover egg beater.
—Mrs. R. W. T. Garner.

PINEAPPLE FILLING

Take one small can of grated pineapple, one egg beaten well with one cup of sugar, one cup water, (juice of pineapple preferred), and the grated rind and juice of one lemon. Two tablespoons flour. Cook together and add pineapple. Enough for two cakes.
—Mrs. R. M. Rankin.

WHITE FROSTING

One cup granulated sugar, 4 tablespoons cold water, boil until it threads, then add one level teaspoon of gelatine dissolved in 3 teaspoons of warm water. Beat for 15 minutes. Flavor with lemon.
—Mrs. Lillian Randrup.

STRAWBERRY FILLING

One cup berries, 1 cup sugar mashed together; white of 1 egg whipped in until thick enough to spread. —Mrs. A. C. Hunsinger.

MILK FROSTING

One cup of brown sugar, ½ cup white sugar, 1 heaping teaspoon butter, 1 teaspoon vanilla. Put butter in sauce pan; when melted, add sugar and milk. Stir to be sure that sugar does not adhere to sauce pan, heat to boiling point, and boil without stirring until syrup will thread when dropped from tip of spoon. Remove from fire, and beat until of right consistency to spread; then add flavoring and pour over cake, spreading evenly with back of spoon.
—Mrs. H. R. T. Coffin.

RAISIN FILLING FOR CAKE

One cup sugar, ½ cup water. Boil until a drop will become brittle when tested in cold water. Then stir into stiffly beaten white of one egg. Add a cup of seeded raisins chopped fine. This is a nice filling for chocolate or other dark cakes and will keep cake fresh for several days. —Mrs. Lillian Earl.

SOUR CREAM FILLING

One cup white sugar, ¾ cup of sour cream, 2 beaten eggs, 2½ heaping teaspoons flour. Cook in a double boiler until mixture thickens. Remove from the fire and stir in one cupful of chopped nuts and 1 teaspoon of vanilla. —Mrs. Edward S. Drucks.

BANANA FILLING

Two cups powdered sugar sifted 2 or 3 times, yolks of 2 eggs and butter size of walnut, stirred in sugar, add cream enough to spread. Banana flavor. —Abbie Cooper.

EGGLESS ICING

One and one-half cups of sugar, what cream of tartar will rest on the point of a pen-knifeblade and enough water to make the consistency of all together like cream. Boil until a ½ teaspoon when dropped into cold water will roll into a soft ball. Take from the stove and after adding desired flavor, stir until it commences to cream. Spread on cake and put in cool place. —M. Pinneo.

PUDDINGS

The proof of the pudding is in the eating.

HONEY COMB PUDDING

Mix half cup sugar with one cup molasses, add one teaspoon soda dissolved in two tablespoons cold water, melt half cup butter in half cup milk and add to sugar. Add four eggs beaten thoroughly, stir in half cup flour, bake one half hour. Serve with whipped cream.
—Mrs. E. J. Feher.

MARSHMALLOW PUDDING

One cup sugar, whites of 3 eggs, 2 tablespoons gelatine dissolved in cup of hot water; then cool and add to the whites and sugar and beat until stiff. Flavor with rum or sherry. Before putting in mould add ½ cup walnuts, raisins and angelique, chopped fine. Serve with whipped cream. —Florence Deming Hartley.

MARSHMALLOW CREAM PUDDING

One tablespoon of granulated gelatine dissolved in ½ cup cold water. Let stand from 15 to 30 minutes then put on stove and bring to boil stirring constantly. Take from stove and stir in 1 cup cold water. Let it stand while you beat the whites of 4 eggs stiff. Add to this 2 cups granulated sugar and the cooked gelatine. Beat steadily till it commences to thicken. 2 teaspoons vanilla, 1 cup chopped walnuts. —Mrs. Maud Wood.

PRUNE PUDDING

About 12 prunes, and kernels of 3 or 4. Cook and when cold put through grinder; ½ cup sugar, whites of 4 eggs beaten stiff. Add prunes and sugar to the eggs, and steam in double boiler three hours.
—Mrs. R. W. T. Garner.

PRUNE SOUFFLE

Stew 35 prunes until tender, then stone and mash fine and smooth, with 1 cup sugar. Beat 9 eggs, whites only, very light, stir gently into prunes and put in ungreased moulds. Steam 2 hours. Serve with cream. —Mrs. J. Alexander.

CHERRY PUDDING

Take juice of one pint of canned cherries; add enough water to thin juice to a desirable consistency; add sugar and lemon juice to taste, and thicken with cornstarch. Let cook slowly about five minutes, and when taking from fire add cherries and a cup of nuts. Let cool in a mould or individual cups and serve with whipped cream. One pint of canned cherries serves about eight or ten people.
—Mrs. F. H. Bangham.

APPLE PUDDING

Partly fill a buttered baking dish with sliced apples, and pour over the top a batter made of 1 tablespoon butter, ½ cup sugar, 1 egg, ½ cup sweet milk and 1 cup flour in which has been sifted one teaspoon baking powder. Bake in moderate oven till apples are done. Serve with cream and sugar or liquid sauce. —Jessie Lowe.

APPLE PUDDING

Take 6 good apples, peel, slice and cook until done. Take 1 beaten egg, butter size of walnut, one-third cup sugar, 4 tablespoons sweet milk, two-thirds cup flour, 1 heaping teaspoon baking powder, pinch of salt. Put the batter on top of the apples and bake until done. Serve with rich sauce. —Mrs. Lillian Randrup.

APPLE CRACKER PUDDING

Cut and pare 5 or 6 apples, stew them with sugar enough to sweeten. Add cinnamon, raisins and nuts. When tender set away to cool. Beat the yolks of four eggs and 1 cup sugar; add the grated rind of lemon, four crackers rolled fine, then add the stiff beaten whites of eggs. Grease the pudding dish and pour the apples in, then the custard on top and bake in moderate oven. Serve with whipped cream. Eat cold. —Mrs. M. Nathan.

CHERRY PUDDING

Two eggs, 1 cup milk, 2 cups flour, 2 large teaspoons baking powder, a little salt. Batter should be the same as for muffins. Beat all together for several minutes, then stirr in a cup of canned cherries (black), pitted. Fill buttered cups half full and steam closely covered for fifty minutes. Serve with the following sauce:

Four tablespoons sugar, 2 level tablespoons flour, 1 large tablespoon butter. Mix and add one cup boiling water, cook, then thin to proper consistency with the juice from the cherries. Flavor with lemon and vanilla. —Anna McDiarmid.

SAGO PUDDING

Take 2 tablespoons sago, wash, put on stove and cook till transparent in water, then add two-thirds cup milk. When warmed add 1 tablespoon cornstarch dissolved in a little milk, yolks of 2 well beaten eggs, a little salt and small piece of butter. When almost cold fold in the whites of two eggs beaten stiff. Flavor with lemon.

—Mrs. G. B. Bailey.

FOOD FOR THE GODS

One lb. walnuts chopped fine, ½ lb. dates, cut fine, 2 cups sugar, 6 eggs, beaten separately, 10 tablespoons (rather heaping), rolled, salted, crackers; 2 teaspoons baking powder added to crackers. Cream the sugar and the yolks. Mix the nuts, dates and cracker crumbs, then add to the former. Lastly add the well beaten whites. Put in steamer and steam 3 hours. Serve with wine sauce.

—Gertrude S. Folsom.

PINEAPPLE TAPIOCA

Boil ½ cup minute tapioca in three cups hot water till clear; cut fine 1 small pineapple (or use a fifteen cent can of grated pineapple; add one and a half cups sugar and stir into tapioca when nearly cold.
—Mrs. G. Wallein.

BOILED CUSTARD

One qt. milk, 4 eggs, 1 cup sugar. Beat eggs and sugar to a cream, add milk, a pinch of salt, and nutmeg to flavor. Set glasses into a pan of warm water and fill with custard. Bake in oven until done. —May E. Wallin.

LEMON CUSTARD

Three eggs, 1 tablespoon butter, 2 tablespoons cornstarch, ¾ cup sugar, 2 cups water, large lemon. Beat the yolks of the eggs, the butter and sugar. Mix the cornstarch with a little water. Stir all together and cook as for boiled custard. Remove from the stove and stir the beaten whites in lightly. —Mrs. C. Hartson.

RAISIN PUFFS

Two eggs, 3 teaspoons baking powder, 2 cups flour, 1 cup raisins chopped or the seedless, ½ cup butter, 1 cup sweet milk, 2 tablespoons sugar. Steam ½ hour in cups. Serve with cream or any kind of sauce. This makes six cups. —Minnie Ramsey.

CRACKER PUDDING

Ten soda crackers, 1 qt. sweet milk, 4 eggs, 4 tablespoons sugar, pinch of salt. Flavor to taste. Stir while baking.—Mrs. Woodward.

CHOCOLATE BREAD PUDDING

One pine milk, 1 pint bread crumbs, yolks of 3 eggs, 5 tablespoons grated chocolate. Scald the milk, add bread crumbs and chocolate. Take from fire and add ½ cup sugar, and beaten yolks. Bake in pudding dish fifteen minutes. Make meringue of whites of eggs and three tablespoons sugar, spread over pudding and brown. Serve cold with cream. —Edna Brockman.

PUDDING

Two eggs, ½ cup molasses, 2 tablespoons sugar, one and two-thirds cups flour, 1 teaspoon salt, 1 teaspoon soda. Beat. Last ½ cup boiling water. Beat five minutes. Steam two hours.
—Mrs. Fred Kahler.

SUET OR PLUM PUDDING

Two eggs, 1 cup sweet milk, ½ cup molasses, 1 cup suet chopped fine, 1 cup bread crumbs, ½ cup corn meal, 1½ cups flour, 1 teaspoon salt, 2 teaspoons baking powder, 1 cup raisins, 1 cup currants, ½ cup citron, generous sprinkle of cloves, cinnamon and nutmeg. Tie in a floured cloth and boil three hours. Serve with any kind of sauce. A hard sauce is very nice—made by creaming together 1 cup sugar and tablespoon butter. Put a tablespoon of this over each dish of pudding and serve with good cream. —Anna Sharp.

CARROT PUDDING

One cup grated carrots, 1 cup grated potatoes, 1 cup sugar, 1 cup flour, ½ cup raisins, ½ cup currants, ½ cup butter (scant), ½ teaspoon each of cloves, nutmeg and cinnamon. Stir 1 teaspoon soda in potatoes and add these last. Flour fruit. Steam three hours. Serve warm with whipped cream or sauce. —Mrs. Maude Wood.

SUET PUDDING

One cup each of sour milk, molasses, chopped suet and raisins. One-half cup sugar, 1 egg, 1 teaspoon soda, flour to make a stiff batter (at least 2 heaping cups). Steam 3 hours and serve with sauce. —Jessie Lowe.

SUET PUDDING

One cup suet, one cup syrup, one cup sour milk, one-half teaspoon soda, one egg, one cup flour, one cup raisins, salt, one teaspoon cinnamon, ½ teaspoon cloves, one cup nuts. Steam two hours. —Mrs. S. L. Damon.

FRUIT PUDDING

One tea cup suet, 1 cup molasses, 1 cup sweet milk, 1½ cups raisins, 1 teaspoon soda, 3½ cups flour. Mix well and steam 2½ hours. Serve with foaming sauce. —Josephine McClaskey.

STEAMED PUDDING

One-half cup sugar, one-half cup of butter, one cup of sweet milk, one-half cup syrup, one teaspoon level of soda, two eggs, one cup raisins, one teaspoon each of cinnamon, cloves and allspice. Flour enough to make a thick batter so it will drop from spoon. Steam about two and one-half hours.

CARROT PUDDING

One cup grated carrots, 1 cup grated potatoes, 1 cup sugar, 1 cup raisins, a little salt, butter size of an egg, flour to make stiff batter, 1 teaspoon soda, 1 teaspoon cloves, cinnamon and nutmeg. Steam 3 hours, serve with sauce. —Mrs. R. M. Rankin.

STEAMED CHOCOLATE PUDDING

Two squares of chocolate, 1 egg, ½ cup sugar, 1 cup milk, 2 cups flour, 1 tablespoon butter, 2 teaspoons baking powder, ½ teaspoon vanilla. Steam two hours. Hard sauce.—Mrs. L. E. Gilman.

FIG PUDDING

One cup bread crumbs, 1 cup New Orleans molasses, 1 cup finely chopped suet, 1 cup sweet milk, 2 eggs, 2 cups flour, 1 cup chopped figs, 1 teaspoon each of soda, salt, cloves and cinnamon. Boil hard for three hours and serve with wine sauce.—Mrs. S. F. Bangham.

FIG PUDDING

One-half cup figs, chopped fine, 12 tablespoons suet, 6 tablespoons bread crumbs, a little less than half cup of sugar, 3 eggs nutmeg. Steam 3 hours. —Mrs. M. I. Shanks.

PLUM PUDDING

One and one-quarter lb. seeded raisins, ½ lb. seeded currants, ½ lb. citron (preserved orange and lemon), ¾ lb. stale bread crumbs (bakers), ½ lb. beef suet chopped fine, 7 eggs beaten separately, 2½ cups of fine white sugar, 1½ good sized glasses of brandy, 1 good sized glass of sherry, 2 grated nutmegs, 1 teaspoon of ground cinnamon, 1 teaspoon of ground cloves, 1 cup of blanched almonds and walnuts chopped fine.

TO MIX

Sprinkle bread crumbs with a teaspoon of salt, then stir in brandy, sherry and suet. Dredge each fruit with flour, mixing in each kind separately. Then add sugar to the well beaten yolks and add to the well beaten mass. Then each spice separately and lastly the whipped whites.

TO COOK

Put the pudding in a buttered mold with a tightly fitted cover tied down. Fill within one inch of the top. Set vessel into pot of boiling water and boil steadily six hours, the first time. Boil about 2½ hours again the day it is to be served. This will keep a long time if tightly covered and kept in a cool place. Serve with hard sauce.

—Mrs. Charles K. Harley.

CUPIDS DELIGHT

For each person to be served take 1 round slice of pineapple on top of which put either little slices of banana or bits or orange and sprinkle over with nuts. Serve with spoon of whipped cream on top and a red cherry. This is a pretty dessert. If wanted for a salad use mayonnaise instead of cream and serve on lettuce leaf. —Com.

PUDDING SAUCES

HARD SAUCE

One cup sugar, ¼ cup butter creamed together until white and foamy. Add white of 2 eggs beaten to a froth, and one tablespoon brandy. —Mrs. W. S. Harrison.

HARD SAUCE

One-third cup butter, 1 cup sugar, creamed together; add yolks of 2 eggs; when mixed fold in the beaten whites of two eggs. Flavor with vanilla. —Mrs. G. B. Bailey.

CHOCOLATE SAUCE

Melt one cake Baker's chocolate over teakettle; add to it half cup sugar, half cup milk; piece of butter size of a walnut, a little vanilla; boil all together a few minutes, then add small glass of brandy. —Com.

QUEEN SAUCE

One cup milk, heated to boiling point, 1 tablespoon cornstarch moistened with a little cold milk; cook in double boiler until creamy. When ready to serve stir in one large tablespoon of butter worked creamy with ½ cup sugar, ½ teaspoon vanilla. —Com.

WHISKEY SAUCE

One cup 4-x sugar, ¼ cup butter, cream and add beaten yolks of two eggs, whites of 2 eggs beaten. Beat all together 15 minutes; add, slowly heating all the time ¼ glass whiskey. —Lena M. Cahlan.

FOAMING SAUCE

One cup granulated sugar, yolk of one egg beaten to a cream and three tablespoons boiling water. Flavor with vanilla or lemon. —Josephine McClaskey.

BRANDY SAUCE

One cup sugar, ½ cup butter creamed together. Add 1 egg well beaten and beat until very light. Flavor with brandy and serve on hot pudding. —Com.

WINE SAUCE

Stir yolks of 2 eggs with 2 cups of sugar and one cup butter, scald over water. Beat whites of eggs and stir in just before cooking. Add wine to taste. —Com.

SALADS

To make a salad dressing, four persons are wanted: A spendthrift for oil, a miser for vinegar, a counselor for salt and a madman to stir it up.
—Spanish Proverb.

DATE NUT AND PINEAPPLE SALAD

One cup stoned dates, 8 slices canned pineapple, 1 cup broken English walnuts, 1 stock celery, 3 medium sized apples, ½ lb. white grapes, mayonnaise dressing. Serve on crisp lettuce leaves.
—Mrs. L. E. Gilman.

APPLE AND PINEAPPLE SALAD

One small can of pineapple shredded with scissors, 6 large apples sliced thin. Dressing for same. One cup weak vinegar, juice from pineapples, ½ cup butter, pinch of salt, boil together. Beat together yolks of four eggs, 1 tablespoon flour, four tablespoons sweet cream, ½ teaspoon dry mustard; pour into boiling vinegar and stir until it thickens. When cool pour over fruit. —A. E. Cramer.

APPLE—CELERY SALAD

One cup finely chopped celery, 1 cup finely chopped walnuts, 2 cups crisp tart apples (chopped last). Mix thoroughly, salting lightly. Add any good cream dressing. —Mrs. Lillian Earl.

APPLE SALAD

Chop apples fine and add one cup chopped walnuts, and mix with the following dressing: Mix one tablespoon flour and two of sugar, then add one egg, and one cup cream. Put in double boiler and let come to boil, then add a little salt. When cool stir in 3 tablespoons good vinegar. —Mrs. G. B. Bailey.

ORANGE SALAD

To sliced oranges add the dressing made as follows: One-half teaspoon each of salt, pepper and mustard; 2 teaspoons of flour, ¼ cup of sugar, 1 egg, ½ cup of water, ½ cup of vinegar. Cook in a double boiler. —Mrs. M. O. Folsom.

FRUIT SALAD

One-half dozen oranges, 1 can pineapple cut in cubes. Dressing: Two eggs beaten to a cream with 1 small cup sugar.
—Mrs. Chas. Hartson.

BANANA SALAD

Split bananas in quarters lengthwise and lay on shredded lettuce. Sprinkle with chopped nut meats and serve with French dressing. Chilled bananas arranged in this way with chopped walnuts, served with whipped cream, make a wholesome dessert to serve with a light dinner. —Mrs. F. H. Bangham.

BANANA SALAD

Cut bananas into lengthwise pieces, having two pieces for each plate. Serve on a lettuce leaf with cream or mayonnaise dressing. Garnish with chopped nuts and celery. —Marion E. Edwards.

CHEESE SALAD

Select center of head cabbage, line a salad bowl with crisp leaves. One layer sliced hard boiled eggs, 1 of grated cheese. Continue so till bowl is one-half full. Top layer of cheese cover with rich oil mayonnaise dressing and garnish with sliced olives.

—Mrs. L. E. Gilman.

PIMENTO SALAD

Wash canned pimentoes and drain, then fill with chicken and chopped celery or shrimps, crab or lobster and chopped celery. Serve on lettuce leaf and pour well seasoned mayonnaise over all.

—Mrs. E. J. Feher.

POTATO SALAD

Boil in skin about 8 medium sized potatoes, let cool and slice; pour over them 2 tablespoons vinegar; grate one small onion; chop three stalks of celery and some parsley, and three hard boiled eggs. Season with pepper, salt and paprika, one teaspoonful of sugar; mix it well with mayonnaise dressing. —Fannie Asher.

GERMAN POTATO SALAD

Slice boiled potatoes while still warm and mix with green onions cut fine and a little minced parsley. Pour over potatoes dressing made from yolk of egg mixed with four tablespoons olive oil and five tablespoons vinegar, one teaspoon salt and a little pepper, pour three-fourths teacup boiling water over all. Mix thoroughly, cover and let stand a few hours, this is improved by heaping it up on a platter and covering with mayonnaise. Garnish with lettuce leaves.

—Mrs. J. C. Worley.

BEETS STUFFED WITH SALAD

Boil large beets until tender but not to pieces. Peel and soak the whole beet in vinegar until cold and firm. Then hollow out the inside, being careful not to break the beet. Stuff with chicken, crab or celery salad and serve on lettuce leaf with mayonnaise or French dressing. —Mrs. P. A. Chappins.

NUT SALAD IN TOMATO JELLY

Make tomato jelly by soaking ¾ box gelatine five minutes in ¾ cup cold water; cook together 1 can tomatoes, ½ onion, a stalk of celery, a bay leaf, 2 cloves, and a few grains cayenne, ten minutes; add two tablespoons tarragon vinegar and the softened gelatine and stir until dissolved, then strain. Pour into a mould and set into a cool place or on ice to form. Chop one cup walnuts; cut up one bunch of celery and four or five apples, peeled and cored (use silver knife to prevent apples from turning black). Mix with mayonnaise or cream dressing, pour over the jelly and garnish.—Pearl Bassett.

STUFFED EGGS

Boil one dozen eggs, put in cold water for about five minutes, peel and cut in halves. Remove the yolks and put into bowl with salt, pepper and a pinch of red pepper, one-half teaspoon of mustard, ½ slice of melted butter, ½ teaspoon of sugar, 1 tablespoon vinegar, and 1 tablespoon of water. Beat to a smooth paste and fill cavities. Garnish with mayonnaise. —Fannie Asher.

CUBAN PEPPER SALAD

Sliced potatoes, shredded cabbage, shredded green peppers in equal parts, one cup of quarter inch strips of cooked cold, corn beef, half a chopped onion, one sliced cucumber. Mix with mayonnaise dressing, season to taste, serve on lettuce leaves.

—Marion E. Edwards.

YUM YUM SALAD

Take one can brisket of beef and place in the center of platter, and around it a quantity of tender lettuce leaves. Cut into very small cubes boiled carrots beets and potatoes, keeping each in separate bowl and season with French dressing. Fill the lettuce leaves with the vegetables putting in first beets, then the potatoes and finally the carrots. —S. A. Winchester.

JELLO SHRIMP SALAD

Dissolve one package lemon jello in one pint of boiling water. Put one large can shrimps in bowl and squeeze lemon juice over. Let stand until jello is cool but not set. Then add shrimps, and set aside to harden. Serve with lettuce leaves and mayonnaise.

—Josephine McClaskey.

TOMATO JELLO SALAD

One qt. tomatoes, 1 onion, 1 teaspoon mustard seed, 1 teaspoon celery seed, a dash of red pepper. Boil all together until thoroughly cooked, then press through a sieve and add enough hot water to make 1 qt. liquid. In this dissolve the contents of 2 packages of lemon Jello. Pour into a dish or moulds and when cold serve with mayonnaise derssing. —Anna Sharp.

CHICKEN MOUSSE

One cup chicken stock, ½ teaspoon salt, paprika and celery salt, 1 cup cold, cooked chicken, 2 teaspoons granulated gelatine, 2 tablespoons cold water, 1 cup beaten cream, ½ cup chopped olives, 2 egg whites. Heat chicken stock, add seasoning, gelatine which has been soaked in cold water. When dissolved add chicken finely chopped, beaten cream; beat well, fold in beaten egg whites and olives, pour into molds and chill for 2 or 3 hours. Serve as salad with mayonnaise. Lobster may be substituted for chicken if desired. —Com.

MACARONI SALAD

Cook macaroni. Plunge in cold water and let drain. Grind one can of pimentos, small onion (if desired), two hard boiled eggs. Heart of lettuce. Add celery salt, paprika, pepper, salt, to taste, and mayonnaise. Mix all and serve on sliced tomatoes and lettuce leaves.—Com.

SALAD DRESSING

FRENCH SALAD DRESSING

Two teaspoons French mustard, two tablespoons olive oil, three tablespoons vinegar, salt, sugar and paprika to taste. (Splendid with Combination Salad). —Mrs. Isaac Knoch.

FRENCH DRESSING

Mix ¼ teaspoon salt, dash white pepper and three tablespoons olive oil; stir for few minutes, then gradually add one tablespoon vinegar stirring rapidly until mixture is slightly thickened and vinegar cannot be noticed. Mixture will separate in about 20 minutes.
—Mrs. Robt. Jacobs.

FRUIT SALAD DRESSING

Three tablespoons cream, one egg, two tablespoons sugar, one half lemon, salt, mix, put in double boiler and heat.
—Mrs. N. S. McKinsey.

MAYONNAISE DRESSING

Take one whole egg and beat well then add salt, peppers, mustard, paprika and celery salt, then add slowly (but not drop at a time), salad oil until thick, then thin with the juice of one lemon. Add Worcestershire sauce and red pepper. —Mrs. W. S. Harrison.

MAYONNAISE DRESSING

Four eggs, two hard boiled, two uncooked, 1 teaspoon mustard, pinch red pepper, salt to taste, 2 tablespoons vinegar. Beat yolks raw eggs, add olive oil slowly until eggs are stiffened, then smooth with yolks of cooked eggs, mustard, salt and pepper, add oil enough to make soft paste. Thin with vinegar. —Mrs. Gelman, L. E.

SALAD DRESSING

Beat yolks of four eggs, add one-third cup of butter, ¾ cup creamy milk; ½ cup vinegar, one-third teaspoon salt, 1 teaspoon dry mustard. Put in double boiler and stir constantly until it thickens like cream. —Com.

BOILED MAYONNAISE

Whip two eggs with four tablespoons boiling vinegar. Boil this slowly and stir, when it thickens, take from stove and put in a tablespoon butter. Season with salt or pepper. Set away in jar and when used, mix as much cream as mayonnaise. —Mrs.G.Wallein.

FRUIT SALAD DRESSING

One cup sugar, 3 level tablespoons cornstarch, mix thoroughly, add 1 cup hot water and boil 10 minutes. Remove from the fire and add 1 tablespoon lemon juice, a little grated rind and juice of 1 orange. Add 1 cup of whipped cream before serving. —Com.

5 MINUTE MAYONNAISE

Put into bowl and beat with egg beater, 1 egg, 1 rounding teaspoon flour, ½ teaspoon salt, ½ teaspoon mustard, a little vinegar and mix with egg beater, then pour in salad oil slowly at first until it begins to thicken, occasionally adding a small quantity of vinegar; when very thick pour in enough ice water to make the right consistency. —Mrs. O. M. Doyle.

SALAD DRESSING

Beat up the yolks of two eggs with two tablespoons of vinegar, one teaspoon of mixed mustard, a little salt and cayenne, add butter size of an egg. Put on stove and stir constantly until thick. Take from fire and add one cup sweet cream. Very nice for potato or cabbage salad. —Mattie Lee.

SALAD DRESSING

Three eggs, 1 cup vinegar, 1 cup sugar, 1 teaspoon dry mustard, 1 teaspoon salt, pepper. Cook in a double boiler until it thickens, then add butter the size of walnut. Just before serving turn sweet cream over salad. Mrs. Whipple.

SALAD DRESSING

Mix 2 teaspoons mustard, ½ teaspoon salt, 3 tablespoons sugar and a dash of cayenne. Break into this, 4 eggs, and beat until light, then add 1 cup thick cream (either sweet or sour), and ½ cup boiling vinegar. Cook in double boiler until thick and smooth. This will keep well and may be thinned by adding a little cream as it is used. —Ada L. Hart.

MAYONNAISE—DELICIOUS

Two tablespoons flour; 3 tablespoons sugar, 1 scant tablespoon salt, pepper if desired, 1 level tablespoon Coleman's mustard, 2 eggs, 1 large cup milk, butter size of large egg, good half cup of vinegar. Mix flour, sugar, salt and mustard, then break in the eggs and beat together until smooth. If not soft enough add a few drops of the milk. Then add other ingredients and boil, stirring constantly. If vinegar is weak add a little lemon juice. —Mrs. A. C. Hunsinger.

SOUR CREAM SALAD DRESSING

Place a teaspoon of sugar, a teaspoon of salt, a teaspoon celery salt, one-eighth teaspoon of cayenne pepper in a bowl and mix; then add a tablespoon of lemon juice and three tablespoons of vinegar, and when thoroughly blended stir in gradually, beating rapidly, a cup of sour cream and set on ice until needed. —Mrs. G. W. Wright.

SALAD DRESSING

Mix together 1 even teaspoon each of sugar, salt and mustard; add well beaten yolks of two eggs, 4 tablespoons melted butter, 6 tablespoons milk, 6 tablespoons vinegar, set in pan of hot water on stove till it thickens then add well beaten whites of the eggs.
—Mrs. Woodward.

COOKED DRESSING

Two eggs, 1 teaspoon mustard, 1 teaspoon flour, 1 teaspoon sugar, ½ teaspoon salt, 4 tablespoons olive oil, ¾ cup vinegar, 1 cup sweet milk. Cayenne pepper. Cook in pan of hot water until thick.

—Mrs. O. M. Doyle.

ENTREES

"Oh, egg, within thine oval shell,
What palate tickling joys do dwell."

BREADED EGGS (ENTREE)

Boil eggs and cut in thin slices, pepper and salt and dip in raw beaten egg then in fine bread or cracker crumbs and fry in butter. —Com.

EGG IN POTATO CUPS

Take mashed potatoes, seasoned, and form into small mounds, about ½ cup of potato to each mound. With a tablespoon form a deep dent in the center of each mound, put in a small piece of butter, then break in an egg, being careful to keep the yolk whole. Sprinkle salt and pepper on top, and set in the oven until the egg is cooked and the potato is slightly browned. Serve hot with crisp slices of fried bacon. —Marion Edwards.

EGG TIMBALS

Allow one egg for each timbal. Beat the eggs well together then add 1 cup milk or cream, a few drops onion juice, salt, paprika, Worcestershire sauce. Turn the mixture into small buttered moulds; set in a pan of hot water and cook till firm. Serve with a poulette sauce.

POULETTE SAUCE

Take a little flour and smooth with a little water. Then take the yolks of 2 eggs and mix well together. Put in cream and season with salt, pepper, tobasco sauce and a little lemon. Let this boil until thick in a double skimmer stirring all the time. —Com.

CANADIAN RELISH

One pine milk, 1 cup bread crumbs, 1 cup grated cheese, 3 eggs, pinch of salt, and paprika. Heat milk to boiling point and put in it butter size of an egg, also salt. Take off stove and add bread crumbs and cheese, then yolks of eggs last. Bake 20 minutes in hot oven.
—Lena M. Cahlan.

SWEETBREAD CROQUETTES

Cut the boiled sweetbreads into small dice with a silver knife. Mix with mushrooms, using half the quantity of mushrooms that you have of sweetbreads. Use two eggs in the sauce. —Com.

STUFFED PIMENTOS

Drain and wash. To a small can about 10 cents cheese and 10 cents olives. Chop these, stuff the pimentos, add a little paprika. Bake until cheese is melted. Serve on round pieces of butered toast.
—Mrs. Charles K. Harley.

STUFFED ARTICHOKES

Cook artichokes until well done, when cold remove the inner leaves and fill with the following mixture: One cup bread crumbs, one cup grated cheese, tablespoon melted butter, little Worcestershire sauce, tablespoon paprika, little salt and enough cream to thicken the above, fill in artichokes and bake in oven. Serve hot.

—Mrs. Isaac Knoch.

CHEESE ON TOAST

One-fourth lb. cheese cut in pieces, small cup milk, put in double boiler, add cheese. When melted add 1 teaspoon mustard, 1 small teaspoon sugar, 1 tablespoon flour, 1 egg well beaten, salt and cayenne to taste. Serve on toast. —Com.

STUFFED PEPPERS

Take twenty cents worth of meat, run it through meat chopper. Put in a pan and mix in three tomatoes, one onion and some bread, and some of the seeds of 12 large peppers. Salt, pepper and sage to taste. Butter size of lemon; mix with some kind of meat broth and stuff peppers after seeds have been removed. Place in bake pan, pour more broth over them and bake ¾ of an hour slowly.

—Laura Zimmerman.

BRAIN TIMBALE

Wash brains in salt water. Parboil. When cool put through colander. Add heart of bread soaked in milk, 1 small can Pate-de-fois gras, 4 eggs, salt and pepper. Bake in ramekins. Serve with poulette or tomato sauce. —Com.

SWEET BREAD POULETTE

Soak sweet breads in cold water and cleanse thoroughly, then cover with water and simmer until tender. Drain off water and bread into pieces. Add one can mushrooms cut up, pour over all the following sauce and set on back of stove to warm through. Serve in pastry shells or ramekins.

SAUCE

One pint milk (cream is better) scalded, thicken with roux of one tablespoon butter and two tablespoons flour. Add a little onion juice chopped parsley, salt, paprike, and dash of nutmeg. Two well beaten eggs may be added just before serving.

—Mrs. J. C. Worley.

RISSOLES OF SWEETBREADS

Soak three sweetbreads in warm water for ten minutes, remove and boil until tender. Chop fine, add dried bread crumbs (one-third the quantity of sweetbreads). Season with salt, pepper and paprika and add two well beaten eggs. When the mixture has been smoothly worked roll into long balls, flour these well and let stand about fifteen minutes before sauteing with butter. Remove carefully to a hot platter and to the butter add one tablespoon of flour. When smooth add a cup of boiling water in which has been dissolved a quarter teaspoon of beef extract or one cup of plain beef stock. Cook until smooth and pour over the rissoles. —S. A. Winchester.

OYSTER PATTIES

Melt tablespoon of butter, stir in two tablespoons flour, four drops onion juice, one tablespoon lemon juice, salt and red pepper to taste. When well blended add one cup cream, half cup white stock. Boil one minute, add two cups oysters, flavor with sherry wine. Serve in patty shells. —Mrs. N. S. McKinsey.

HUNGARIAN GOULASH

One and one-half lbs. round steak cut in small cubes, fry in very hot olive oil; put in stew kettle and add 1 can tomatoes, 1 can mushrooms, 1 cup carrots, cut in small cubes; 2 green peppers, pinch of rosemary, 3 cloves of garlic, simmer for three hours. When nearly done cook 1 small package of spaghetti until done, then put into casserole in alternate layers until filled and sprinkle Italian cheese over top and bake in hot oven 20 minutes. Serve in casserole.

—Mrs. O. M. Doyle.

HARUM

Cut remnants of cold chicken into neat blocks. Take 2 tablespoons of butter, 1 tablespoon of flour, 1 cup of rich boiling cream and beat over fire until smooth; add 2 green peppers cut in strips, 1 large ripe tomato, 2 boiled potatoes, cut into dice, add the chicken; mix all together in the sauce and simmer a half hour. Pour mixture in baking dish, cover with fine bread crumbs, dot with pieces of butter and bake until brown. —Com.

CHICKEN MOUSSE

(Fish may be substituted.)

Breast of one large uncooked foul cut in large pieces, and scraped on board with a sharp knife. Then pound to a paste from side to side with a potato masher in a chopping bowl. Rub in butter the size of an egg until smooth, add one at a time and mix thoroughly with potato masher 2 whole eggs, salt, pepper, little onion juice and one pint of thick cream. As last cream is added use wire egg whip and beat 20 minutes or until very light. Put in angel cake pan, which has been buttered and floured and place in water on top of stove. The water must not boil rapidly. Cook about ½ hour or until firm. Turn on platter and pour cream sauce, with mushrooms around. Make strong brown sauce from legs of chicken and pour carefully on top of white sauce. —Mrs. Richard H. Browne.

CARMELON OF VEAL WITH MACARONI

Two lbs. veal ground, ½ tablespoon salt, 3 slices fat bacon, ¼ teaspoon pepper, 2 slices onion, 3 tablespoons melted butter, 1 egg, 1 green pepper, ½ cup crumbs of bread rubbed to paste with hot water; chop onion, bacon and pepper, add veal, bread, seasonings and egg beaten light; shape into roll and cover with ground bread crumbs; place in baking pan with thin slices bacon on top; put cup water in pan and baste occasionally; bake 2 hours; when done remove, add 3 tablespoons flour to fat in pan, smooth; add 1½ cups tomatoes, salt and pepper to taste, stir till boiling then add ½ cup grated cheese, 1 cup cooked macaroni. Serve very hot with meat.

—Beatrice M. Wren.

Poultry and Game

But man is a carniverous production,
And must have meat—at least one meal a day.
He cannot live, live woodcocks, upon suction
But like the shark and tiger, must have prey.—Byron.

CHICKEN WITH SWEETBREADS

One chicken, 2 sweetbreads, mushrooms, canned or fresh, 3 tablespoons butter, 5 tablespoons flour, 1 small grated onion, 1 pint cream. Prepare sweetbread by soaking in cold salt water, remove pipes and membrane and boil half an hour. Boil chicken until tender. Melt butter in a pan, add flour, then add a pint or more of the water in which the chicken was cooked, and the cream. Place in a baking pan or dish the chicken and sweetbread cut in pieces and the mushrooms, add the onion to the gravy and pour over all. Cover the top with bread crumbs and bake a little while in a moderate oven. Season with salt and pepper. —Mrs. Dozier.

CHICKEN CROQUETTES

To two cups of ground chicken add the following: Scald one cup cream and thicken with roux of one tablespoon butter and two tablespoons flour. Add one beaten egg, half teaspoon salt, one teaspoon onion juice, dash of pepper or cayenne and little nutmeg. Spread mixture on large platter and set away for several hours. Take a tablespoon of mixture for each croquette, roll in cracker crumbs, shape as cylinder, roll in egg and again in cracker crumbs. Fry in very hot grease. Be careful to have croquette well covered with both egg and crumbs. —Mrs. J. C. Worley.

CHICKEN CHARTREUSE

Mix one cup minced chicken with one teaspoon chopped parsley, half teaspoon onion juice, two tablespoons tomato catsup, one beaten egg, salt and pepper. Line pudding mould with cold boiled rice. Fill with chicken mixture and cover with boiled rice. Cover and cook in steamer 46 minutes. Serve with tomato sauce.

PRESSED CHICKEN

Take a good fat hen, boil so the bones can be easily removed. Season to taste with salt and pepper, mince very fine, use enough broth to moisten. Place in a pan with close fitting plate on which place a weight. Set in a cool place over night.—Mrs. G. W. Wright.

CHICKEN PUDDING

Beat 5 eggs lightly, add a pint of milk with a spoon melted butter and pepper and salt. Stir in as much flour as will make a thin batter. Take 2 young chickens, clean and cut up. Boil in a sauce pan with some salt and water, thyme and parsley. Boil until nearly done then take chicken out, put in a deep dish, pour the batter over and bake nicely. Serve with white gravy. —Mrs. M. I. Shanks.

CREAMED CHICKEN FRICASSEE

Cook chicken until tender. Take some of the stock and fat and heat in pan. Add one can chopped pimentoes, one cup chopped parsley, one pint cream, or one-half cream and one-half milk, one can mushrooms, salt to taste, plenty paprika to make look quite red in color, let all boil with chicken. Cook thoroughly and serve hot.

—Mrs. Isaac Knoch.

CHICKEN EN CASSEROLE

Select a medium young chicken and cut in small pieces. Put 4 tablespoons olive oil and pieces of butter size of an egg in saucepan. 1 medium size onion and 4 pieces of garlic minced together and placed in pan with olice oil and butter. Let brown nicely, then place cut chicken and season with salt, pepper, a dash of red pepper. One-half can tomatoes steamed, 1 bell pepper chopped fine and enough water for desired amounts of gravy. Cook about 1½ hours, thicken to suit and serve. —Mrs. E. Scheu.

CHICKEN AND BAKED DUMPLINGS

Take one medium sized fowl, joint it, put in a stew kettle and cover it with water, let come to boil and skin; cook until tender, then season with salt, pepper, and three slices of salt pork; cook until done, adding more water as it boils away; when chicken is done remove and fry a light brown. Take the stock that the chicken was cooked in (about two quarts) and thicken with about two tablespoons flour, two of butter. Have ready biscuits made of three cups of flour, and one-half teaspoon of salt, one and one-quarter teaspoon baking soda, two tablespoons lard into the flour and one and one-half cups of good buttermilk; mix until stiff enough to handle on the board; handle as little as possible to get into shape, then bake in a moderately hot oven from twenty to thirty minutes. Split biscuits and turn gravy over them and they are ready to serve. Send to the table with mashed potatoes whipped to a cream. —S. A. Winchester.

ROAST DUCK

Prepare same as chicken. Stuff with chopped celery. Allow ten minutes to the pound for duckling and twenty for old ducks.—Com.

SQUABS ON TOAST

Pot roast the squabs until very tender. Serve on buttered toast.

—Com.

QUAILS BROILED

Split them down the back. Broil over hot coals four minutes on each side. Baste them while boiling with a little butter. When they are done spread them with butter, salt and pepper; place them on slices of slightly moistened toast, and stand them in the oven a few minutes to soak the butter. —Com.

VENISON STEAK

A venison steak is cooked in the same manner as a beefsteak. A little melted currant jelly is served on the same dish or as a sauce.

—Com.

RAGOUT OF RABBIT

Cut rabbit into small pieces. Lay into salted water 1 hr., then dry. Sprinkle with salt and a little ginger. Stew 2 onions in ½ lb. butter. Add a pint of red wine, 2 bay leaves, and a few pepper corns and stew until tender. Remove rabbit and make gravy by thickening with flour. —Com.

GAME PATTIES

One pt. of cold game chopped fine, 1 small onion, bunch of thyme and parsley, 6 pepper corns, white pepper, ½ pint of white stock, 1 tin of button mushrooms, 3 tablespoons of cream, 1 tablespoon of flour, 1 tablespoon of butter. Put the bones on to boil with the onion, thyme, parsley, pepper corns, the liquid from one tin of mushrooms and white stock. Cook briskly for 15 minutes. Strain, add the flour which has been blended with the butter and pieces of game and cook a few minutes. Stir in the cream and 6 button mushrooms that have been diced. Season with ½ teaspoon of salt and ¼ teaspoon of white pepper. Partially fill pattie shells, garnish with parsley and serve at once. —Com.

DRESSING FOR TURKEY

One large cup of suet, and 3 slices of salt pork, chopped fine, 4 soda crackers, 5 slices bread, butter size of egg, salt, pepper, sage and parsley, 2 eggs, 4 tablespoons of milk. Mix all thoroughly but do not pack in turkey. —Lucy T. Wilson.

SAGE AND ONION DRESSING

Boil white onions until tender, but not soft, chop fine; add as much bread crumbs as onions; season with salt and pepper; use 1 teaspoonful powdered sage for 1 pint of dressing. Use for ducks, geese or pork. —Com.

RAISING DRESSING

Soak stale bread in milk. Drain off all you can. Heat a large slice of butter in a skillet until quite hot. Put in soaked bread. Season with salt, pepper, and sage to taste. Add a generous handful of seeded raisins and brown all together. For chicken or duck.—Com.

SAUCE FOR CROQUETTE MIXTURES

Three tablespoons butter, 5 tablespoons flour, 1 cup stock or milk. Salt and pepper, celery salt, lemon juice. Few drops of onion juice. Melt butter, add flour, seasoning and milk. Cook until thick. This sauce is sufficient to thicken two cups of meat, for all kinds of croquettes. It may be varied by adding two egg yolks or one egg. —Com.

SOUPS

Some like it hot, some like it cold,
Some like it in the pot nine days old.—Mother Goose.

VEGETABLE SOUP

One cup chopped carrots, 1 cup chopped turnips, 1 cup chopped celery, ½ cup butter or pork fat, 2 cups chopped potato, 1 cup chopped onion, 4 cups milk (or stock), salt, pepper. Leave out butter fat if stock is used. Boil vegetables until tender, then add other ingredients. Cabbage may be used in place of turnip. —Com.

POTATO SOUP

Pare and slice 1 qt. of potatoes, wash and put them over the fire in 1 gal. of water, add two small onions (sliced), 1 large tablespoon of rice, a lump of butter the size of an egg, and pepper and salt to suit the taste. When nearly done break in two eggs, cook fifteen minutes. Very good for convalescents. —Com.

RICE TOMATO SOUP

Put ½ pound rice into a saucepan with 2 qts. of vegetable stock and boil until rice is tender. Mix with a can of tomatoes strained and a small piece of butter. Serve with croutons of bread. —Com.

TOMATO CREAM SOUP

One quart can strained tomatoes, 6 tablespoons butter, 6 tablespoons flour, 6 cups hot milk, ¼ teaspoon soda, season to suit taste. Stir soda into the tomatoes; rub butter and flour together to smooth paste, cook this paste until it froths, then stir in hot milk, stirring until it boils; add strained tomatoes, salt, pepper and if desired a few drops of celery or onion extract. One-half cup cream added just before serving, not boiled, improves the soup. —Mrs. J. Alexander.

SPLIT PEA SOUP

One cup of split peas, two or three cups of water and a piece of bacon or anything smoked to flavor; salt and pepper to taste; let boil steadily until peas are all mashed nicely and serve with fried croutons. Serve hot. —Mrs. I. Knoch.

TURKISH SOUP

Five cups brown stock, ¼ cup rice, 1½ stewed tomatoes, 1 bay leaf, 2 slices onion, 10 pepper corns, ¼ teaspoon celery salt, 2 tablespoons butter, 1½ tablespoons flour, cook rice and brown stock until soft, cook bay leaf, onions, pepper corns and celery salt with tomatoes 30 minutes; cook butter and flour together and add part of stock. Put all together, season if needed. —Com.

CREAM OF CORN SOUP

Remove corn from can, cover with 2 cups water and simmer ½ hour. Strain, press through sieve. Scald 3 cups milk, add corn pulp and 2 tablespoons butter, 3 of flour rubbed smooth, ¼ tablespoon pepper and celery, ½ cup cream and stir until heated. Take from fire and add the beaten yolk of one egg. —Com.

LENTEL SOUP

One cup of German lentels, and three to four cups water. Let boil three hours, then add the following: Brown a tablespoon of flour and little onion and add to soup, season with pepper and salt to taste, serve steaming hot. —Mrs. I. Knoch.

CLAM CHOWDER

One large can of clams, 3 medium sized potatoes diced, 5 thin slices of pork cut fine, 1 large or 2 small onions sliced fine. Put pork, potatoes and onions in a kettle with water to cover, add liquor from clams and boil until tender, add minced clams, add milk or cream to make desired amount and thicken with flour if desired. Add salt and pepper to taste. —Com.

OXTAIL SOUP

Cut one oxtail into joints and fry brown in good dripping. Slice three onions and two carrots and fry in the same dripping when the pieces of oxtail have been taken out. When done tie them with thyme and parsley in lace bag and drop into the soup pot containing four quarts water. Put in the tail, and two pounds of lean beef cut into strips. Grate over them two carrots with salt and pepper to taste, and boil slowly for four hours. Strain and thicken with brown flour moistened with cold water and boil fifteen minutes longer.—Com.

CLAM NECTAR

Heat clam nectar (canned or fresh clam juice), add pepper, salt, and a little grated onion. Serve in bouillon cups with a teaspoon of whipped cream on top. —Com.

BOUILLON

Three lbs. of beef, 1 onion, 1 carrot, 1 sprig of parsley, 3 qts. of cold water, 2 sticks celery, 1 bay leaf, 2 cloves, 6 pepper corns, 1 teaspoon of salt, added just before the soup is taken off the fire. Remove most of the fat from the beef. Cover with water, add other ingredients and simmer for about five hours. —Com.

CONSOMME

Four lbs. beef, 4 lbs. knuckle of veal, 6 qts. of cold water, 1 large onion, 1 carrot, 3 stalks of celery, 1 tablespoon salt, parsley, 15 pepper corns, 3 cloves, cinnamon, thyme, marjoram, 2 bay leaves. A fowl added is good. Simmer 6 hours. —Com.

EGG BALLS FOR SOUP

Rub yolks of 4 hard boiled eggs with a little melted butter to a paste; and salt and pepper. Beat 2 raw eggs and add to above with enough flour to make them hold together. Make into balls and put in soup and boil up well. —Mrs. Robt. Jacobs.

CROUTONS

Butter slices of stale bread and cut in small squares. Put in oven and brown. Serve with bouillon and cream soups. —Com.

BREAD

Half a loaf is better than no bread.—Proverb.

RAW POTATO YEAST

Three potatoes, 1 tablespoon salt, 2 tablespoons sugar, 1 pinch ginger, boiling water. Grate the potatoes and add salt, ginger and sugar. Put on stove and add boiling water until thick. Let it boil thoroughly, then remove from stove and cool. Add 1 cup of yeast or 1 yeast cake (previously dissolved in warm water.) —Com.

POTATO YEAST

Three potatoes (good sized), 1 cup flour, ½ cup sugar, 3 qts. water, 2 tablespoons salt, 1 cake magic yeast. Boil potatoes until soft, pour off water on the flour stirring constantly; then add salt, sugar and potatoes well mashed. If too thick add some cold water. When luke warm add the yeast cake, (which has been previously soaked in warm water), or one cup of yeast. This will make about 3 quarts of yeast. —Com.

BREAD

One cup yeast, 3 cups luke warm water, about 2 qts. flour. Pinch salt and 1 tablespoon sugar. Mix in evening and let raise over night. In morning knead on floured board and form into loaves. Put into greased pan and let raise again. Then bake one hour in moderate oven. —Com.

GRAHAM BREAD

One pt. milk, 1 tablespoon butter, heat together until butter is melted, when cooled to blood heat add ½ pint of yeast and white flour enough to make a thin sponge. When light add 1 level teaspoon salt, 1½ tablespoons molasses. Beat well and add gradually enough sifted graham flour to make soft sponge dough. Knead 20 minutes, using a every little white flour to keep from sticking. Put in pans and let rise to double its bulk. Bake from 45 to 50 minutes accoring to size. Make 3 small loaves. —Com.

BROWN BREAD

One cup graham flour, 1 cup yellow corn meal, 1 cup white flour sifted together. Sift into the flour 1 teaspoon salt, 1 teaspoon soda, ¾ cup of molasses; (if you like sweet add ½ cup sugar), milk to make rather stiff batter. Put in a mould, cover tightly, and boil steadily for two and one-half hours. —Mrs. S. F. Bangham.

RYE BREAD

Two cups water, ½ cup yeast, salt, 1 qt. good rye flour. Mix and let raise over night. In morning knead into loaf and let raise in greased pan until light. Spread yolk of one egg and melted butter on top and bake one hour in slow oven. —Com.

CORN BREAD

One and one-half pts. sour milk, 2 eggs, 3 tablespoons sugar, a little salt, scant teaspoon soda, add corn meal to make a thin batter. Bake in a slow oven half an hour. —Mrs. L. C. Cahlan.

BAPTIST YEAST BREAD

For the yeast take 1 cup mashed potatoes, either warm or cold, 4 tablespoons sugar and 1 tablespoon salt. Mix until soft then add 1 qt. warm water and ¾ cup any yeast start. Let rise. For the bread take 2 qts. flour sifted and mix with the yeast, saving ¾ cup of yeast for another start. This should make a stiff dough. Knead well for 10 or 15 minutes and roll into loaves. In from one to hours time the bread is ready to bake. Let bake from 40 to 50 minutes, according to size of loaves in a medium hot oven. This should make four medium sized loaves. If extra fine bread is desired let rise once before moulding into loaves. —M. Pinneo.

BOSTON BROWN BREAD

Two cups graham flour, two-thirds cup sour milk, two-thirds cup syrup, one teaspoon soda dissolved in hot water. Add salt and boil three hours. —Mrs. N. S. McKinsey.

BROWN BREAD

One cup sour milk, 2 eggs, 2 cups graham flour, 1 cup corn meal, 1 cup syrup, 2 teaspoons soda, pinch salt. Steam 4 hours.
—Minnie Ramsey.

STEAMED BROWN BREAD

Two cups sour milk, ½ cup molasses, 3 cups graham flour, 2½ teaspoons soda, 1 teaspoon salt, 1 egg. Sift graham before measuring. Add molasses and salt to sour milk and pour onto flour. Add soda dissolved in 1 tablespoon of warm water. Put into a buttered mold and steam three hours. —Com.

NUT BREAD

Two cups milk, ½ cup sugar, 1 teaspoon Mapleine, 1 rounding teaspoon salt, 2 cups graham floor, 2 cups flour, 4 level teaspoons baking powder, 1 cup chopped walnuts. Bake one hour in moderate oven. —Lucy T. Wilson.

NUT BREAD

One-half cup sugar, 1 teaspoon salt, 1½ cups milk, 4 cups flour, (sifted three times), 4 teaspoons baking powder, 1 cup walnuts. Let rise 20 minutes, then bake 40 minutes in a slow oven.—Anna M. Stiles.

NUT BREAD

One cup sugar and 1 egg beaten well together, 1 cup sweet milk, 3 cups flour, 4 round teaspoons baking powder, 1 cup English walnuts run through chopper and floured lightly with little of flour. After mixing place in baking pan, let stand 1 hour, then bake in slow oven 1 hour. —Mrs. Ada L. Hart.

PARKER HOUSE ROLLS

Add to 1 pint milk 1 teaspoon salt, 1 tablespoon each of butter and lard, 1 tablespoon sugar, cool. Add 1 cup yeast, stir in enough flour to make thick batter; cover, let rise, knead in flour to make stiff; let rise double, roll out to quarter inch, cut with form, indent each, brush with butter, fold one-half over other. Set in pan, cover for 1 hour, then bake 15 to 20 minutes. —Mrs. Woodward.

BUNS

To one quarter of bread sponge add ½ cup butter and lard mixed, and ½ cup sugar. Let rise and stir down twice. The third time it rises mix in enough flour to make stiff. Roll out ½ inch thick, cut and put in pans, not allowing the edges to touch. Let rise till very light and bake in a moderate oven. —Jessie Lowe.

CLOVER LEAF ROLLS

One cake yeast dissolved in 4 tablespoons warm water, 1 cup warm milk, ½ teaspoon salt, 1 teaspoon sugar, 1½ cups flour. Beat well and let rise until very light. Then mix in 2 well beaten eggs, 4 tablespoons melted butter, enough flour to knead in soft dough, let rise again, then place in buttered muffin pans, 3 pieces of dough about the size of walnuts dipped in butter. Let rise and bake in hot oven.

—Com.

POTATO BISCUIT

Four medium sized potatoes boiled and mashed, add ½ cup of lard and 2 well beaten eggs, 2 tablespoons of sugar, little salt; when luke warm add ¾ of a cake of compressed yeast which has been previously soaked in ¾ cup of luke warm milk. Beat thoroughly and add about 1½ pints of flour or enough to make it the consistency of bread dough. Let rise in warm place four or five hours then roll and cut into biscuit. Let rise about 45 minutes and bake in hot oven fifteen minutes. —Mrs. Richard H. Browne.

BRAN OR GRAHAM GEMS

Two cups bran or graham flour, 1 cup white flour, 1¾ cups sour milk, ¼ cup molasses, 4 tablespoons melted butter, 2 eggs, 2 level teaspoons soda, 1 teaspoon salt, 1 teaspoon baking powder. Mix well and bake in a good steady oven. Not too hot.—Josephene McClaskey

BUTTERMILK BISCUITS

Sift 1 teaspoon salt, 1 level teaspoon soda and 1 qt. flour into a pan. Mix with 2 cups buttermilk. Roll out, cut and dip upper side in fat and put in greased pan. Bake in a quick oven. —M. Pinneo.

MUFFINS

One cup milk, 2 eggs, 2 tablespoons melted butter, 2 tablespoons sugar, 1½ cups flour, 2 teaspoons baking powder. Put in hot muffin tins and bake at once. —Mattie Lee.

MUFFINS

One egg well beaten, one large spoon of sugar, one and one-fourth cups flour, one cup milk, one teaspoon melted butter, a little salt, two teaspoons baking powder. —Mrs. N. S. McKinsey.

MUFFINS

Dissolve one-third cake of compressed yeast in one cup of luke warm water, and add one qt. of flour, 2 well beaten eggs, 1 light tablespoon lard, 2 teaspoons sugar and salt to taste. Add enough luke warm water to make batter the consistency of pound cake dough. Beat well with spoon and stand in warm corner for five hours. Grease muffin tins with lard and fill about two-thirds full of batter. Let stand 1½ hours. Bake slowly. Serve hot. —S. A. Winchester.

GINGER MUFFINS

One-half cup sugar, 1 cup molasses, ½ small cup butter, 1 cup boiling water, 1 teaspoon cinnamon, ginger, cloves, 2 level teaspoons soda dissolved in the hot water; 2½ cups flour, add one well beaten egg last. —Com.

POP OVERS

Two cups flour, ½ teaspoon salt, 2 cups milk, 4 eggs, (beat eggs separately and add whites last), 2 teaspoons melted butter.

—Mrs. I. Knoch.

WAFFLES

Two cups sour milk or cream, 4 tablespoons of melted butter, if not cream, 2 eggs beaten separately, 2 cups flour, a pinch of salt, ½ teaspoon soda, mix in milk or cream. Put yolks in milk, add the stiffly beaten whites last; 1 teaspoon sugar. —Com.

WAFFLES

Two cups of milk, 3 eggs beaten separately, 1 teaspoon salt, 2 teaspoons baking powder; stir milk, yolks of eggs and salt together, add enough sifted flour to make a stiff batter, 3 tablespoons of melted butter, beat well, add whites of eggs well beaten and beat again. Sprinkle baking powder in last. Have iron very hot and well greased.

—Com.

GERMAN POTATO CAKES

Pare and grate six large potatoes; add two eggs, one pint of milk, pepper, salt and a tablespoon of sugar, one-half pint of flour and one teaspoon of baking powder; drop the batter by spoonful on a hot, greased griddle as for pan cakes. Serve hot with butter and maple syrup. —Mrs. C. E. Emerson.

Meats and Sauces

"Some hae meat, and canna eat,
And some wad eat that want it;
But we hae meat and we can eat,
And sae the Lord be thanket."—Burns.

BAKED STEAK

Season with salt and pepper, a fine, thick-cut porter house steak, put in baking pan and put on it one onion sliced and browned, one lemon, one green onion sliced, ½ bottle of catsup, and later one tablespoon of hot water. Bake in hot oven for 20 minutes; sprinkle chopped parsley on top before serving. —Fannie Asher.

STEAK WITH MEXICAN SAUCE

Fry one onion in one tablespoon butter until brown; add two green peppers or one or two small red peppers cut fine; one cup canned tomatoes and one clove garlic finely chopped. Simmer until all are cooked; add one teaspoon good table sauce and a little celery salt. Select a steak at least one and a quarter inches thick, broil over live coals to suit the taste and pour sauce around it.
—Mrs. F. H. Bangham.

SMOTHERED STEAK

Put some lard in kettle, a layer of onions, then a layer of steak cut in pieces. Cover with a layer of onions then tomatoes on top. Flavor with salt and pepper. Add some water and let simmer till steak is done. —Mrs. Fred. Kahler.

ROUND STEAK

Get thick cut of round steak, put salt, pepper and flour on both sides and pound well. Fry in hot oil until brown on both sides then cut a little garlic on top and cover with cold water and boil one hour. Cover tightly while boiling; the meat should not swim in the oil.
—Mrs. J. Alexander.

POT ROAST

Four pounds of rump roast meat, put in a pot and cover with cold water, boil until tender, about three hours, let it boil down dry; season with salt and pepper when first put on to cook; add a tablespoon of flour, and add milk to make gravy. —Esther V. Carter.

POT ROAST

Heat fat in pot roast pan, put beef in and brown on both sides, cut up an onion and carrots and brown with meat, pour tablespoon of sherry on each side. Set it back to cook slowly, salt and pepper both sides and skim off fat, add water about one hour before serving and thicken with flour and water batter. —Mrs. J. Alexander.

BOILED MEAT ITALIAN

Two or 3 pounds lean beef, 2 large onions, ½ can tomatoes, macaroni. Pour about 1 cup boiling water over the meat. Let this boil down until the water boils away and turns brown, turn the meat several times and watch carefully. When browned all over add enough boiling water to nearly cover. Cut up the onions and add. Let this cook about two hours, season with salt and pepper and add the tomatoes. Cook slowly, about four hours in all. Cook enough macaroni to cover a platter thickly. It should be cooked an hour and a half or two hours in a large amount of boiling salted water. When ready to serve drain the macaroni in a colander and spread on the platter. Place the meat on this and thicken the sauce with a tablespoon of flour mixed with cold water. Let it boil up and pour over the meat. —Anna McDiarmid.

BAKED HASH

Cut an onion up fine and put in dripping pan to brown with a little butter and a little fat. When brown add one tomato and the meat which has been chopped fine. Season with salt, pepper and Worcestershire sauce. Have your baking dish lined with mashed potatoes and fill with the above which has been well mixed. Let brown nicely. —Mrs. W. S. Harrison.

SPANISH MEAT BALLS

One-half sausage meat, ½ hamburg steak; season well with salt, pepper, sage and finely chopped onion. Form into little balls and place in baking pan and place in oven. Season tomato puree with salt, pepper, onion juice and Grandma's Spanish pepper; add a little flour and water to thicken and pour over meat balls. Bake until meat is cooked. —Mrs. Richard H. Browne.

HAMBURG LOAF

Two and one-half pounds of lean beef run through a meat grinder, 2 slices of light bread, softened with boiling water, 1 egg, salt and pepper to taste. Mix and form into loaf. Put into a kettle 2 tablespoons of meat fryings, 1 carrot and 1 onion, then add the meat loaf and ½ cup of boiling water. Cover tightly and simmer for 2½ hours on stove. Serve hot with gravy. —Mrs. Lillian Randrup.

VEAL LOAF

Three and one-half pounds of veal chopped at the market, two eggs, one small bowl of cracker crumbs, four tablespoons of milk, butter the size of an egg, salt and pepper to taste; mix and bake two hours in a moderate oven, then baste with salt and water.

—Esther V. Carter.

MEAT LOAF

One and one-half lbs. hamburg steak, ½ lb. pork sausage, two tablespoons cream, 1, 2 if small, beaten eggs, season with pepper, salt and fresh sage. Add sufficient cracker crumbs to mould into a loaf. Bake in a hot oven, basting with hot water and butter. This is best sliced thin and eaten cold. —Mrs. Lillian Earl.

MEAT LOAF

Take 2 parts hamburg steak and 1 part sausage mixed well with cracker crumbs and seasoning. Beat 1 egg well with enough milk to moisten meat thoroughly and bake in a well greased pan.

—May E. Wallin.

SPANISH STEW

One can of tomatoes, 1 onion, ½ pound hamburg steak, rice, 1 pt. of water, 3 red peppers, 3 sections of garlic, salt, 1 egg. Tamale seasoning adds to it. Put tomatoes, peppers, onion, garlic and salt into one pint of water and when boiling drop some balls made of the hamburg steak, wet with an egg and mixed with all the raw rice it be possible to make adhere. Boil ¾ of an hour. Sufficient for four persons. —Com.

TO USE COLD MEATS

Make corn meal mush and have it cold. Line a well buttered deep baking dish with the mush; bottom and sides, patting it firmly with the hands. Fill the center with any kind of chopped cold meat, seasoned highly with grandma's pepper to give it the tamale taste, also salt, pepper, onion, or whatever preferred, have it moist; make rich with gravy or butter. Cover with mush about an inch thick, adding butter on top, and bake in slow oven one hour.

—Mrs. L. C. Cahlan.

FINE DISH MADE OF LEFT OVERS

One pint cooked meat, either beef or mutton, well chopped. One pint bread crumbs, 1 pint cooked tomatoes. Grease a baking pan and put in first a layer of bread crumbs, then meat, then tomatoes, salt and pepper. Continue till pan is full. Fry an onion in butter until lightly browned, then add a cup of hot water. Pour over mixture and sprinkle top with bread crumbs and small pieces of butter. Bake from 30 to 40 minutes. —Mrs. G. P. Johnson.

MEAT PIE

Cut roast veal or beef in slices; 1 qt. of slices makes good sized dish. Make a crust same as baking powder biscuit using 1½ pints of flour; line a pudding dish with a strip of crust around the sides. Put the meat in slices with mushrooms, oysters, sausage, ham or any relish. Season to taste. Pour brown gravy over. Put crust over top. Bake in oven 45 minutes. —Com.

DUMPLINGS

One qt. flour, 2 heaping teaspoons baking powder, pinch of salt and enough cold water to make batter drop easily from spoon. Use for chicken or meat stews. —Com.

CURRY SAUCE

Put a tablespoon butter in a saucepan. When it bubbles add a teaspoon of onion juice, and a tablespoon curry powder mixed with 2 tablespoons of flour. Let it cook a few minutes and add slowly two cups of milk. Stir constantly. (For eggs, chicken, lamb.)—Com.

MUSHROOM SAUCE

One cup brown sauce, ½ cup canned mushrooms, 1 egg yolk, 1 tablespoon butter, 1 teaspoon kitchen bouquet, salt, pepper, cayenne. Chop mushrooms, fry in butter, add egg yolk and kitchen bouquet; when well blended add brown sauce. Re-heat and serve. —Com.

MINT SAUCE

One bunch mint, 1 tablespoon sugar, ¾ cup vniegar; chop mint fine, dissolve sugar in vinegar, add mint and let stand one hour before using. If sauce is wanted hot, heat sugar and vinegar and stir in mint just before serving. Use on lamb. —Com.

HORSE RADISH SAUCE

One-fourth cup freshly grated horse radish, ¼ cup soft bread crumbs, ½ teaspoon salt, 1 cup white sauce, ¼ teaspoon paprika, 2 tablespoons lemon juice, 1 tablespoon vinegar. Mix horse radish, bread crumbs, salt, paprika and white sauce. When hot add lemon juice and vinegar. —Com.

WHAT TO SERVE WITH MEATS

With roast beef: Tomato sauce, grated horse radish, mustard, cranberry sauce.

With roast pork: Apple sauce, cranberry sauce.

With roast veal: Tomato sauce, mushroom sauce, onion sauce.

With roast mutton. Currant jelly, caper sauce.

With boiled mutton: Onion sauce, caper sauce.

With boiled fowls: Bread sauce, onion sauce, lemon sauce, cranberry sauce.

With roast lamb: Mint sauce.

With roast-turkey: Cranberry sauce, currant jelly.

With boiled turkey: Oyster sauce.

With venison or wild ducks: Cranberry sauce, currant jelly, or currant jelly marined with port wine.

With roast goose: Apple sauce, cranberry sauce, grape or currant jelly.

Spinach is the proper accompaniment to veal; green peas to lamb. —Com.

VEGETABLES

"I'm a careless potato and care not a pin
How into existence I came."

POTATOES AU GRATIN

Slice raw potatoes thin. Put in dish in layers and on each layer put pepper, salt, bits of butter and cover with grated cheese. Continue to fill dish in this manner and add milk as for scolloped potatoes. Bake until soft. —Mrs. P. A. Chappuis.

POTATO PAN CAKES

Four medium size raw potatoes and half onion grated, add two eggs and beat well. Add half cup flour, little salt, fry like hot cakes, use as vegetables. —Mrs. E. J. Feher.

STUFFED POTATOES

Scrape baked potatoe out of shells and add butter, peppers and salt, two hard boiled eggs chopped fine, small piece of onion chopped fine, parsley. Mash until light, put back in shells and bake brown. —Com.

GERMAN POTATO DUMPLINGS

Boil potatoes in jackets until soft, let get cold, peel and grate and add the following ingredients: Two eggs, salt to taste, and one-quarter onion cut very fine fried in butter until nicely browned, and enough flour to roll nice into balls, let boil in salt water, twenty to thirty minutes. Serve hot with apple sauce. —Mrs. I. Knoch.

SWEET POTATOES SOUTHERN

Place layer of sliced sweet potatoes in baking dish, season well with salt, pepper, butter, sugar and small pieces of bacon. Continue in this manner until dish is full. Lay one or two strips of bacon on top, add little water and bake. —Com.

BAKED TOMATOES

Take nice ripe tomatoes and cut in halves. Fill each with fine cracker crumbs mixed with salt, pepper and a little sugar. Lay bits of butter on each and set in well buttered dish. Bake slowly for three-quarters of an hour. Serve hot. —Lillie Brockman.

STUFFED TOMATOES

Make a dressing of the following: Yolk of one egg, one teaspoon of vinegar, juice of one lemon, salt, pepper and mustard, olive oil, Worcestershire sauce. Work the egg and mustard smooth, add vinegar, oil enough to thicken, a little Worcestershire sauce, salt and pepper to taste. Boil 2 or 3 potatoes and chop fine, mix with pulp of tomatoes and the dressing and fill tomato shells. Bake.
—Edna Brockman.

STUFFED TOMATOES

Take the inside of the tomatoes and mix with bread crumbs and meat, hashed. Season with butter, pepper and salt; put back into the tomato cups and bake. —Mrs. R. W. T. Garner.

TOMATO SURPRISE

Peel and chill round tomatoes of equal size. When firm cut them in half. Scoup out centers. In each one lay fresh uncooked egg without breaking. Dust with salt and pepper and cover with white sauce then grated cheese. Cook in hot oven just till egg is set. —Com.

RICE AND ONIONS

Put a tablespoon of butter into a pan and when very hot cut an onion into it. Season well with salt and pepper; when a little cooked put a cup of uncooked rice in and cover it with water. Boil about half an hour and do not stir. —Mrs. M. I. Shanks.

HOT SLAW

One medium sized head of cabbage shredded fine. Put 2 tablespoons lard and 1 of butter into a porcelain kettle and place over fire. When melted put the cabbage in and cover tightly. Cook slowly and stir often to prevent scorching. When done pour in ½ cup good vinegar and ¾ cup sugar. Cook about 10 minutes and add 1 cup rich cream. —Anna Sharp.

BAKED BEANS

One quart small white beans soaked over night. In the morning add ½ pound fat pork, ½ teaspoon soda, 2 teaspoons salt, ½ cup molasses, 3 red peppers with seeds taken out, 1 pint of tomatoes with seeds taken out, 2 sliced onions. Keep covered with water until nearly done. Bake 6 hours. —Mrs. Lillian Randrup.

STUFFED PEPPERS

Six hard boiled eggs with ½ quantity of mushrooms that have simmered in a little butter, bind with a cream sauce, season with salt, fill peppers. Bake 5 minutes and serve with a cream sauce. —Edna Brockman.

GREEN PEAS

Green Peas (French). Blend one tablespoon of butter with one teaspoon flour, add one pint young peas and a small bunch of parsley, one cup of water and six tiny onions; cook 40 minutes. Take out parsley, add salt, pepper, and a teaspoon sugar, yolk of one egg and small piece of butter. —Marie Hallowell.

CAULIFLOWER AU GRATIN

Wash and trim two heads cauliflower, boil in salted water, drain and arrange in pudding dish. Make 1 cup of white sauce and mix with ½ cup milk or cream, yolks of two eggs, and 1 ounce of grated cheese. Stir on fire until smooth and thick, pour over cauliflower, dust thickly with crumbs and cheese, adding salt, and bake ½ hour. —Marie Hallowell.

SPINACH (GERMAN STYLE)

Boil spinach in salt water. Drain and mash fine. Brown flour and onion in butter. Add hot soup stock, season with ginger, salt, and pepper. Put in spinach and cook until tender. —Com.

CARROTS

Scrape and slice ½ lb. carrots, add ½ pt. water, 1 ounce butter, little salt and pinch of sugar, cook until tender; add yolks of two eggs beaten in ½ cup cream, salt, pepper and nutmeg and let come to a boil. Sprinkle with chopped parsley. —Marie Hallowell.

ITALIA'S PRIDE

One pine cold boiled macaronia, 1 pint stewed tomatoes, 1 pint finely chopped beef or mutton, 1 onion minced very fine and cooked in 1 teaspoon butter, 1 cup bread or cracker crumbs, 1 teaspoon salt, 1 salt spoon pepper. Butter a 2 qt. pudding dish, put a layer of crumbs at bottom, then a layer of meat, one of tomatoes and one of macaroni, sprinkling each with seasoning. Alternate this way until dish is full. Put 1 small cup of boiling water to the onion, and after making a layer of crumbs over the top, pour the water and onion over all. Dot with bits of butter and bake till brown. (15 or 20 min.) —Jessie Lowe.

DRESSING FOR VEGETABLES

Dressing for Green or Wax Beans, Cauliflower or Kohlrabi: Half cup of sour cream, yolk of 1 egg, 1 small teaspoon flour, small lump butter, little nutmeg, half cup of water from the vegetables, which should be boiled in salted water. Cook gently to keep from curdling. —Marie Hallowell.

PIES

All human history attests.
That happiness to man—the hungry sinner
Since Eve ate apples—must depend on dinner.—Byron.

CUSTARD PIE

Crust: Make a good puff paste to line 1 pie pan, roll it several times to be sure there are no lard lumps.

Custard: One and one-half pints of milk in a double boiler, heat real hot, then add two well beaten eggs, ½ cup sugar and nutmeg. Bake until it sets. —Mrs. Lillian Randrup.

FRENCH CREAM PIE

Yolks 2 eggs, 2 tablespoons flour, 2 tablespoons sugar, 1 teaspoon butter, a little flavoring. Mix all in a little cold milk then cook in 1 pint of boiling milk.

FROSTING

Whites 2 eggs well beaten with one teaspoon sugar set in oven until light brown. —Minnie Ramsey.

SOUR CREAM PIE

Cook one cup raisins until soft. Let cool. Stir in one tablespoon flour mixed with one small cup sugar; add a cup sour cream, salt, vanilla; bake with 2 crusts. —Beatrice M. Wren.

RHUBARB CUSTARD PIE

Line a pine plate with crust and put in a layer of sliced rhubarb covered with sugar. Make a custard as for custard pie, fill up the plate with custard, and bake. If wanted very nice, use only the yolks of the eggs in making the custard, then beat the whites to a medium stiff froth and lay over the top of the pie when done, after which brown slightly in oven. —Marion E. Edwards.

COCOANUT PIE

One and one-half cups milk, one-third cup cocoanut, 1 tablespoon corn starch, 1 egg well beaten, one-third cup sugar. Put cocoanut and milk on stove to heat. Just before boiling add cornstarch dissolved in a little milk, the well beaten egg, then sugar and small piece of butter, and pinch of salt. Let come to a boil, stirring all the time. After removing from stove flavor with lemon. Pour into pie crust previously baked. —Mrs. G. B. Bailey.

APPLE CREAM PIE

Line a pie tin with pastry, and pare, core and slice in eighths into it sufficient tart, quick-cooking apples to cover the paste. Sprinkle over them half a cup or more of sugar, mixed with a rounding tablespoon of flour, and an eighth of a teaspoon of cinnamon. Cover with rich, sweet cream and bake slowly until the apples are done. This should be served cold. —Mrs. H. R. T. Coffin.

CREAM PIE

Cream together until smooth 3 tablespoons sugar, 2 tablespoons flour and 1 tablespoon butter. Add well beaten eggs and 1 pt. sweet milk. Bake same as custard pie. —Anna Sharp.

PINEAPPLE PIE

One can grated pineapple, ½ cup sugar, 1 cup cream or rich milk, yolks of 3 eggs beaten, 2 tablespoons of butter. Cook in double boiler and bake as lemon pie with one crust. Meringue with the whites of the eggs and when cold add a layer of whipped cream and garnish with blanched almonds. (This makes two pies.)

—Mrs. P. A. Chappins.

PINEAPPLE PIE

Cut one can of sliced pineapple medium fine. To the pineapple and juice add 1 coffee cup of water and ½ cup of sugar. Bring to a boil and thicken with 1 tablespoon of cornstarch. Add the beaten yolks of 3 eggs, pour into crust already baked. Make a meringue of the three whites and three tablespoons of sugar. Brown a moment in the oven. This makes two pies. —Mrs. M. O. Folsom.

VINEGAR PIE

One-third cup vinegar, two-thirds cup water, ¾ cup sugar, ¼ cup syrup, yolk of one large or two small eggs, butter size of a hickory nut, 1 tablespoon lemon extract, 1 heaping tablespoon cornstarch or flour. Heat vinegar, water, sugar and syrup. Mix flour with a little of the water, add yolk and mix carefully, and stir into the boiling vinegar, etc., stirring and watching carefully to prevent its lumping until it boils. Then add the flavoring and pour into the baked crust. Make a meringue with the white of the egg and a small half cup of sugar and place in the oven to harden. This makes one medium sized pie.

—Mrs. Dozier.

TRANSPARENT PIE

Yolks of 3 eggs, 1 cup sugar, and ¼ cup butter all beaten together, 1 cup fruit (cherries or plums). Beat whites of 3 eggs and stir in lightly. Bake in 1 crust. —Mrs. Ada L. Hart.

CRANBERRY PIE

Heaping cup berries cut in two, 1 cup sugar mixed with 1 even tablespoon flour, ½ cup water, a little salt; mix all, put in pie with pieces, butter on top. Bake rather slow with top crust. —Com.

SQUASH PIE

Two eggs, 3 tablespoons squash, 1 cup milk, ½ cup cream, ½ cup sugar. Season to taste with cinnamon and nutmeg.

APRICOT PIE

Line pie pan with crust then fill with apricots. Put juice on stove and thicken with 2 scant stablespoons of flour, 1 small cup of sugar and flavor with vanilla; when thickened pour over apricots and bake, when done cover top with whipped cream sweetened.

GREEN TOMATO PIE

Peel and slice thin green tomatoes enough for one pie; add 4 tablespoons vinegar, one of butter, 4 of sugar; flavor with nutmeg and sprinkle in a little flour. Bake with two crusts slowly.

—Mrs. Chas. Hartson.
—Mrs. O. M. Doyle.

BANANA PIE

Peel four bananas cut in slices, sprinkle a teaspoon of lemon juice to prevent discoloration and one tablespoon pulverized sugar. Serve in pie crust previously prepared. Pile with whipped cream flavored.

—Mrs. S. L. Damon.
—Lillie Brockman.

SQUASH PIE

Use dry, mealy squashes. Stew or steam the squash; sift it and allow 1½ cups to each pie. Add while hot 1 teaspoon butter ½ teaspoon salt, 1 salt spoon cinnamon and ½ cup sugar. Add slowly 1 cup boiling milk, stir in the beaten yolk of 1 egg and lastly the white beaten until creamy but not stiff. Bake in one deep crust.—M. Pinneo.

PUMPKIN PIE

Two cups strained pumpkin, 1 cup sugar, ½ nutmeg, 3 eggs, 3 cups milk, 1 teaspoon cinnamon, pinch salt. This will make two deep pies. —Minnie Ramsey.

PRUNE PIE

Remove the seeds from the prunes that have been cooked very soft with a little sugar, mash fine and for a medium sized pie add the juice of one lemon and mix well, then mix a teaspoon of flour to a paste with water and stir in the yolks of two eggs. Add this to the prunes. Pour into a crust and bake until well cooked. Then cover with a meringue made of the whites of the eggs and two tablespoons of sugar, a teaspoon lemon juice and lemon extract.

—Anna McDiarmid.

LEMON PIE

Juice and grated rind of one lemon; 1 cup of sugar, yolks of 4 eggs, 3 tablespoons of water. Beat yolks, add sugar, lemon juice and water; cook until it thickens. Remove from stove and add the beaten whites of two; pour into crust previously baked. Beat whites of two eggs with three tablespoons of sugar, spread over pie and brown slightly, in oven. —Mrs. F. H. Bangham.

LEMON PIE

Beat the yolks of 2 eggs, to this add the grated rind and juice of 1 lemon, 1 cup sugar and 1 cup cold water. Thicken with 4 tablespoons flour mixed with a little water, cook till thick in a double-boiler. Use the whites for the meringue. This makes one pie.

—Jessie Lowe.

LEMON PIE

Roll one cracker fine, add the grated rind and juice of one lemon, I cup of sugar, 2 eggs well beaten, 1 large cup of boiling milk added slowly. Bake with under crust. —Lucy T. Wilson.

LEMON PIE

Cream together two cups of sugar and one cup of butter. Add the yolks of six eggs, juice and grated rind of two lemons, one cup of water to which a little rose or vanilla extract has been added. Last add the beaten whites of the eggs, put in crust and bake. This makes two pies. —Gertrude S. Folsom.

LEMON PIE

One cup sugar, 1 tablespoon flour, yolks of 2 eggs, 1 cup hot water, juice of 1 lemon and a little butter. —Mrs. Whipple.

LEMON PIE

Take the yolks of 4 eggs, 2 cups sugar, the grated rind and juice of two lemons, butter the size of an egg, 2 cups boiling water; set on the stove and just before this comes to a boil thicken with two tablespoons cornstarch, moistened in a little water. Put the beaten whites on top and set in oven to brown a little. —Pearl Bassett.

MOCK MINCE PIE

Six crackers rolled fine, 2 cups water, 2 cups molasses, 1 cup brown sugar, 1 cup sour cider or vinegar, 1 cup melted butter, raisins and currants, 2 eggs beaten light, teaspoon cinnamon, cloves, allspice, salt and black pepper, nutmeg, 8 or 9 cooking apples chopped fine. This can be scalded and bottled and used when wanted.

MINCE MEAT

Two lbs. beef and one pound suet chopped together raw, 5 lbs. apples, chopped, 2 lbs. seeded raisins, 1 lb. currants, ½ lb. citron, 2 lbs. brown sugar, 2 tablespoons cinnamon, 1 tablespoon each of cloves, nutmeg, allspice, and salt, 1 qt. cider, 1 pint molasses. Mix raw chopped meat thoroughly with the other ingredients and cook until the apple is done. If unable to get cider use grape juice.

—Mrs. Dozier.

MINCE MEAT

Four pounds of lean cold boiled meat chopped fine, 9 pounds of apples chopped fine, 1½ pounds of suet chopped fine, 3 pounds raisins, 2 pounds currants, 1 pound citron, 5 pounds sugar, 3 teaspoons of ground cloves, 10 teaspoons of ground cinnamon, 5 teaspoons of ground mace, 1 teaspoon of ground black pepper, 6 tablespoons of salt. 1 qt. of cider and vinegar mixed with 1 qt. of molasses. Mix all together and add grated rind and juice of two lemons, add sherry and brandy as desired. Put away in stone jar.—Mrs. Richard H. Browne.

CHEESE STICKS

Sift into wooden tray 1 cup flour ¼ teaspoon salt, 1 teaspoon baking powder. Add one-third cup butter and chop together. Mix into a fine paste with ice water. Turn out on a floured board and roll out in a rectangular piece. Sprinkle with rich grated cheese and fold in three folds. Turn half around and roll again. Sprinkle with cheese and roll again using two-thirds cup cheese. Roll ¼ in. thick, cut into strips ¼ inch wide and 4 in. long. Cut part in rings. Bake a delicate brown. Place two or three strips through rings. Serve with salad. —Com.

TIME TABLE FOR COOKING

BOILING

MEATS

	Time
Mutton, per lb.	15 min.
Potted Beef	30 to 35 min.
Corned Beef	30 min.
Ham	18 to 20 min.
Turkey	15 min.
Chicken	15 min.
Fowl	20 to 30 min.
Tripe	3 to 5 hrs.

FISH

Codfish, per lb.	6 min.
Halibut, per lb.	15 min.
Bass, per lb.	10 min.
Salmon, per lb.	10 to 15 min.
Trout, per lb.	6 min.
Lobster, per lb.	30 to 40 min.

VEGETABLES

Potatoes	20 to 30 min.
Asparagus	20 to 25 min.
Peas	15 to 20 min.
String Beans	20 to 30 min.
Lima Beans	30 to 40 min.
Spinach	15 to 20 min.
Turnips	30 min.
Beets	30 min.
Cabbage	20 min.
Cauliflower	20 min.
Brussels Sprouts	10 to 15 min.
Onions	30 to 40 min.
Parsnips	30 to 40 min.
Green Corn	20 min.
Macaroni	20 min.
Rice	15 to 20 min.

BAKING

MEATS

	Time
Beef Ribs, rare, per lb.	8 to 10 min.
Beef Ribs, well done, per lb.	12 to 15 min.
Beef Ribs, boned, per lb.	12 to 15 min.
Round of Beef, per lb.	12 to 15 min.
Mutton Leg, rare, per lb.	10 min.
Mutton Leg, well done, per lb.	15 min.
Lamb, well done	15 min.
Veal, well done	20 min.
Pork	20 min.
Venison, rare, per lb.	10 min.
Chicken, per lb.	15 min.
Goose, per lb.	18 min.
Fillet, hot oven	30 min.
Braised Meats	3 to 4 hrs.
Liver, whole	2 hrs.
Turkey, 8 lbs.	1¾ hrs.
Turkey, large	3 hrs. bird
Birds, hot oven	15 to 20 min.
Ducks, tame	45 min.
Ducks, wild	15 min.
Partridge	35 to 40 min.
Grouse	20 to 25 min.

FISH

Large Fish	1 hr.
Small Fish	20 to 30 min.

BREAD, ETC.

Bread	1 hr.
Biscuits	20 min.
Cake	20 min. to 1 hr.
Custards, slow oven	1 hr.

BROILING

Steak, 1 in. thick	10 min.
Mutton chops, French	8 min.
Mutton chops, English	10 min.
Spring Chicken	20 min.
Quail	8 to 10 min.
Grouse	15 min.
Squabs	10 to 15 min.
Shad, Bluefish, Trout	15 to 25 min.
Small Fish	5 to 10 min.

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Cut a piece of paper to fit glass of jelly, grease on both sides with butter and the jelly will not mould.

Meat Glaze. Four quarts stock reduced to one cup.

Never put salt into soup when cooking it until it is skimmed as it prevents the scum from rising.

Do not allow fresh meat to remain in paper, it absorbs the juices.

Linen will have a beautiful gloss and be very stiff if half a teaspoon of white gum arabic be dissolved in boiling water and when cool added to the starch sufficient for a pint.

To prevent salt from lumping mix with corn starch allowing one teaspoon corn starch to six of salt.

To wash mirrors and windows:—Rub over with chamois skin wrung out of warm water then wipe with a piece of dry chamois skin.

To Clean Piano Keys: Rub over with alcohol.

Polish for hardwood floors. Use one part beeswax to two parts turpentine. Put in saucepan on range and when wax is dissolved a paste will be formed.

Mortar and paint may be removed from window glass with hot, sharp vinegar.

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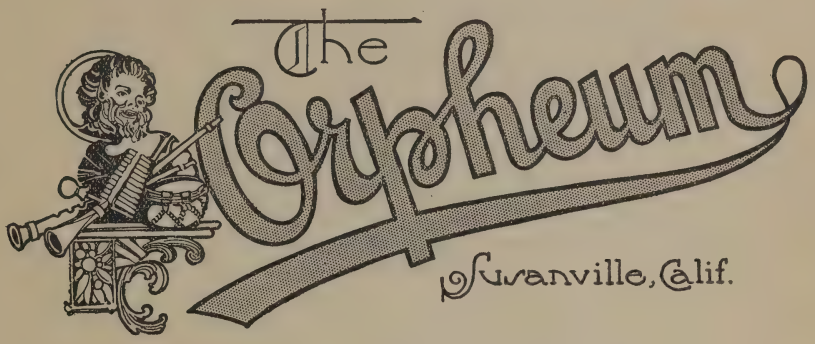

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